



Castello Banfi

Brunello di Montalcino DOCG

1984

VARIETY

100% Sangiovese

DESCRIPTION

A classic of Banfi production in Montalcino.

Average winter followed by a warm spring but characterized by several rainfalls. Summer, hot and equally rainy, is followed by a September with warm temperatures and rainfall concentrated in the second half of the month.

A rich and elegant Brunello, both in structure and olfactory expression. Brilliant ruby red with garnet-colored highlights, the nose is sweet and fruity, hints of fresh red fruit stand out, combining perfectly with more complex notes of licorice and pipe tobacco. The structure is powerful and the palate is pleasantly enveloped by a consistent tannic texture, well balanced by pleasant acidity. Extremely persistent with excellent aging potential.

Pairs particularly well with rich, flavorful dishes such as barbecued red meat, stewed game, aged cheeses.

TECHNICAL NOTES



Soil: tends to be silty with reddish clays and pebbles.



Training system: spurred cordon - Banfi bush.

Planting density: 2400 - 5500 cp/ha.

Yield per hectare: 65 q/ha.



Alcohol: 15%.



Suggested serving temperature: 16-18°C



First vintage produced: 1978