



Castello Banfi

Brunello di Montalcino DOCG

1986

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

A rainy, cool spring lasted into early summer, but conditions improved from mid-summer through harvest. These conditions brought a delay to the harvest, with uneven results.

Thanks to a careful selection we were able to obtain limited but exceptional quality for this difficult vintage.

Deep red color, with a garnet hue. The aromas are very complex, with hints of plum jam, tobacco, and a note of licorice. Characterized by a powerful but soft structure, on the palate it is full and harmonious, with a very persistent finish.

A Brunello di Montalcino ideal for a long aging.

TECHNICAL NOTES



Soil: vineyards in the hill area of the estate, with low to moderate incline. The soils develop on different types of sediments, from the clay sands of the marine Pliocene, deep soils with abundant and calcareous stones, to the gray-blue clays which are moderately deep mineral soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 2400 - 5500 vines/ha.
Hectar Yield: 65 q/ha.



Fermentation: in temperature-controlled stainless-steel tanks
Aging: in Slavonian oak casks (60 – 120 hl) for 3 and a half years



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978