



Castello Banfi

Brunello di Montalcino DOCG

1989

VARIETY

100% Sangiovese

DESCRIPTION

A classic of Banfi's production in Montalcino.

Color rightly evolved from the years, in keeping with proper aging. Ethereal, sweet nose, rich in spice and fruit under spirits. The body is soft, made tonic by a still lively acidity; warm, lingering mouthfeel finish.

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.



Fermentation : at controlled temperature (27-30°) in steel vats

Aging: in 60hl and 120hl Slavonian oak barrels for 4 years.



Alcohol: 13%.



Suggested serving temperature: 16-18°C



First vintage produced: 1978