



Castello Banfi

Brunello di Montalcino DOCG

1990

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

Good rainfall during early summer prevented any water-stress during the hot season that followed. Perfect maturation with high sugar content and physiologically mature tannins.

Deep, intense color. Rich bouquet of tar, chocolate, plums and truffles. Full bodied with firm tannins; appropriate for long aging

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 40 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978