



Castello Banfi

Brunello di Montalcino DOCG

1992

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

An unusual year, with a drier and warmer spring than usual. Rains during the harvest period made conditions difficult, but we were able to harvest before the worst period.

Production was limited and careful selection was required in order to release only the best quality wine. The result obtained was a higher standard than most other producers for this vintage, which in general yielded low quantities. No Riserva was produced and much wine was declassified to maintain superior quality.

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 years



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978