



Castello Banfi

Brunello di Montalcino DOCG

1993

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

A rainy spring, followed by a hot and dry summer. Early September rainfall preserved the later maturing varieties like Brunello from water stress, leading to excellent balance at picking.

A very interesting vintage because it developed better than expected! Further evolution will undoubtedly be very positive.

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 for 42 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978