



Castello Banfi

Brunello di Montalcino DOCG

1994

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

Ideal spring conditions in terms of temperature and rainfall. A very hot and dry summer caused some water stress. Rainfall in early September did not effect harvest.

An excellent vintage, developed better than originally expected. A lot of good, mature tannins; great concentration.

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