



# Castello Banfi

Brunello di Montalcino DOCG

## 1995

### VARIETY

100% Sangiovese Brunello

### DESCRIPTION

A classic from Banfi in Montalcino.

Spring and the start of summer offered an optimal balance of appropriate temperature and rainfall. Though August was marked by more rainfall and lower temperatures than usual, fair weather returned in early autumn through the harvest period, giving the grapes ideal, moderate conditions for maturing.

Surprising richness in these sweet tannins, thanks to a summer season without water stress. This allowed for complete development of the polyphenols, while the cool August lengthened the overall maturation.

Uncommon variations in temperature between night and day helped develop an exceptional bouquet.

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 2 and a half years



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978