



Castello Banfi

Brunello di Montalcino DOCG

1997

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

A Spring frost reduced production considerably. Light rains during veraison, when the grapes turn from green to purple, allowed for good maturation and gave the vines sustenance to last through the dry month that followed. These conditions combined in a concentration of flavors and the outstanding quality of a five-star vintage.

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 to 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: 50% in Slavonian oak casks and 50% in French oak barriques for 2 years



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978