



# Castello Banfi

Brunello di Montalcino DOCG

1998

## VARIETY

100% Sangiovese Brunello

## DESCRIPTION

A classic from Banfi in Montalcino.

A particularly dry summer. The nearly torrid temperatures in late July through mid August had a great influence on the quality of the grapes, allowing for a more concentrated maturation than usual of the fruit, with smaller berries and a lesser development of the canopy. The higher ratio skins/pulp influenced the entire phase of winemaking, calling for a reduced period of maceration and other steps to soften the tannins. The removal of the seeds was another step taken in order to avoid aggressive tannins.

A technically challenging year which called for handling very carefully the harvest and the maceration processes.

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