



Castello Banfi

Brunello di Montalcino DOCG

1999

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

A textbook example of a great vintage. The entire season presented optimal conditions for the vine, offering outstanding results for both early and later maturing varieties. Winter rainfall supplied sufficient water reserves that benefited the plant over a summer that was hot but not torrid. Over a cool spring the vines developed balance that they maintained into the autumn. Light mid-summer rainfall helped stabilize the plant's metabolism and develop ideal tannins and phenols, resulting in deeply colored wines. A balanced variation between day and night temperatures allowed the grapes to develop intense varietal aromas and remain in perfect condition for harvest.

The best vintage ever for Castello Banfi.

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: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

