



Castello Banfi

Brunello di Montalcino DOCG

2000

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

A rainy winter was followed by a cool spring, which allowed for an optimal development of the vegetation until mid August, but then the torrid temperature (over 37°C during the day and 20°C during the night) put the plants under a severe hydro stress that stopped the synthesis process

and accelerated dramatically the maturation of sugars. It was one of the most challenging vintages in our estate's history.

The 2000 vintage for Castello Banfi is one of the most difficult of its history and to avoid the excess of tannins the fermentation time has been reduced.

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

