



# Castello Banfi

Brunello di Montalcino DOCG

2001

## VARIETY

100% Sangiovese Brunello

## DESCRIPTION

A classic from Banfi in Montalcino.

The seasonal conditions were marked by a severe early frost on Easter Eve that reduced the production. Subsequently, sufficient rainfall at the end of June allowed for an optimal balance of water reserves in the soil. The temperature climbed gradually from mid July but without reaching any excessively high peak. Some rainfall in September permitted to Sangiovese to reach a good technological and physiological maturation.

Thanks to the decrease in production due to the Spring frost, the 2001 vintage is extremely concentrated and surprising elegant.

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

