



Castello Banfi

Brunello di Montalcino DOCG

2002

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

Warm and dry start to the season yielded to heavy rains in August and September, delaying normal development. Generous spacing between rows of vines also played a positive role, allowing for optimal airflow and avoiding risk of mold.

The unusual cooler temperatures yielded for maintaining more freshness, that can be appreciated in the aromas of the wine, and in a higher acidity that has been really useful for a correct evolution during the barrel aging.

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

