



Castello Banfi

Brunello di Montalcino DOCG

2003

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

The seasonal conditions were marked by an intense spring frost and by one of the most severe heat waves in European history. Fortunately, the heavy rainfall of the previous winter allowed for abundant water reserves in the soil, thus avoiding the risk of hydric stress for the plants. The spring frost, combined with the hot summer, allowed for a rich and concentrated fruit, and a significant temperature variation between daytime and night added finesse and complexity. The exceptionally healthy berries of this vintage allowed an optimal quality in the harvest.

A very hot and sunny vintage which is reflected through sensations of jam and very mature flavors.

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

