



Castello Banfi

Brunello di Montalcino DOCG

2004

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

A normal growing season starting with sufficient rainfall during spring to create good water reserves in the soil. Overall summer temperatures were lower than in recent years and, most importantly, normal patterns of more than significant variations between daytime and night temperatures returned, yielding for a slow and balanced ripening.

The good weather conditions (enough sun and rain mild temperatures) were responsible for both the thorough ripening of sugars and the polyphenols in the grapes, allowing for good color extraction. The significant variations between daytime and night temperatures helped to increase the complexity of the varietal notes. The final result is a very rich and generous wine, well structured and with great aromas.

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: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

