



Castello Banfi

Brunello di Montalcino DOCG

2005

VARIETY

100% Sangiovese Brunello

DESCRIPTION

A classic from Banfi in Montalcino.

Otherwise normal spring weather was marked by a hailstorm that reduced the production in some vineyards. Moderate temperatures over the summer months with a particularly cool August that allowed for a gradual ripening and spared the vines any hydric stress. A warm and sunny September allowed for good harvest conditions.

The perfect ripening, happened with no hydric or thermic stress, has favored the production of sweet tannins which results in a balanced and harmonious wine's structure.

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 (90-60 hl.) and 50% in French oak barriques (350 l) for 2 years at least.



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

