



# Castello Banfi

Brunello di Montalcino DOCG

2006

## VARIETY

100% Sangiovese Brunello

## DESCRIPTION

A classic from Banfi in Montalcino.

Regular spring rainfall allowed for good water reserves over the hot summer months. High temperatures in July and an ideal range between daytime and nightly temperatures in August allowed the grapes to ripen exceptionally well. A warm September allowed for an excellent harvest.

The gradual ripening of the grapes favored an excellent evolution of the tannins, which resulted in a smooth, harmonious wine, yet one with great power and intense varietal expression.

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 (25-30°C) hybrid French oak and stainless-steel Horizon tanks  
Aging: 80% in French oak casks (90-60 hl.) and 20% in French oak barriques (350 l.) for 2 years at least.



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

