



Castello Banfi

Brunello di Montalcino DOCG

2007

VARIETY

100% Sangiovese **Brunello**

DESCRIPTION

A Classic from Banfi in Montalcino

Thanks to a mild winter, the growing season started early, with anticipated flowering. Heavy rainfall in late May and early June provided sufficient water reserves in the soil to endure the mid-June heat wave. The harvest started about one week ahead of time yet still lasted into mid October without any difficulties, thanks to ideal fall weather.

The 2007 is a unique vintage for Castello Banfi, marking a new phase in our winemaking regimen. In 2007 the new micro-winery, dubbed Horizon, was inaugurated. Horizon represents an increased attention to detail in both the vineyard and winery, including the results of our clonal research on the Sangiovese vine, artisan vineyard management, hand harvesting, berry selection, and separate vinification of each Brunello vineyard on our estate.

Intense red color, with a ruby shade. The aromas are very complex and soft, with notes of plum jam, ripe cherry and red fruit, all well-integrated with hints of licorice and tobacco. Characterized by a powerful but round structure, on the palate it is full and harmonious, with a long and very persistent finish.

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

