



# Castello Banfi

Brunello di Montalcino DOCG

2008

## VARIETY

100% Sangiovese **Brunello**

## DESCRIPTION

A classic from Banfi in Montalcino.

The spring start to the growing cycle was marked by abundant rainfall, which helped provide high levels of water reserves. The rainy phase went on till mid July, with temperatures particularly cool and well below the seasonal norm. After mid July, the weather stayed warm and dry; in this phase, the vines could take advantage of the water reserves accumulated during the spring. Relatively cool nighttime temperatures allowed for the gradual development of aromatics and polyphenols, enhancing the overall quality of the grapes. The harvest went smoothly thanks to dry, warm and sunny days in September and October.

The structure is big yet, thanks to the ideal ripening, simultaneously it is smooth, well balanced and harmonious.

The color is deep, with garnet-red nuances. The bouquet is complex, with notes of plum jam, tobacco and little of licorice. The structure is powerful with silky tannins, which fill up without being aggressive. It is very persistent in the finish and it shows a huge potentiality 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: 13,8%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

