



Castello Banfi

Brunello di Montalcino DOCG

2010

VARIETIES

Sangiovese

DESCRIPTION

One of the classic Banfi production in Montalcino.

The growing season started slightly late, followed by abundant rain in May and June. Temperatures in June were cool and well below seasonal averages; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August again with notably cool nights, which significantly contributed to the quality of the fruit, both in terms of aromas and natural acids. From the middle of August through the months of September and October rainfall was scarce, resulting in an excellent harvest.

We can consider 2010 a unique vintage, in which all the phases, from the vegetative one, to the ripening and the harvesting of grapes, took place with the uniqueness that only exceptional vintages can give us. For Brunello di Montalcino this is a vintage to be counted among the historical ones.

It goes particularly well with rich and tasty dishes such as grilled red meat, stewed game and aged cheeses.

TECHNICAL NOTES



Soil: tendentially silty with reddish clays and pebbles.



Trellising System: spurred cordon – Banfi alberello

Vine Density: 2400 - 5500 vines/ha.

Hectar Yeald: 65 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*

Aging: 50% in French oak casks (90-60 hl) and 50% in French oak barriques (350 l.) for 2 years



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

