



Castello Banfi

Brunello di Montalcino DOCG

2011

VARIETIES

Sangiovese

DESCRIPTION

One of the classic Banfi production in Montalcino.

The vine's growth cycle started at the right time with particularly mild and dry weather in April and May. Sunny days in June were then followed by copious rainfall in mid-July, accompanied by a significant drop in temperature. August was fairly cool, but the region was then covered by an anti-cyclone weather pattern originating from Africa, which led to a spike in temperatures, reaching well above the average for the period and lasting for around two weeks, putting the vines under hydric stress and accelerating the ripening. September and October were sunny and dry with very hot temperatures.

Warmer temperatures than our territory average ones led to the convergence of matured sugar and polyphenols. Accordingly to this, at the recollection time, skins were soft enough to gently release the color. As a result, wine structure is rounder and strongerly supported by a higher color intensity.

The result is an elegant and balanced Brunello, characterized by a sweet, rich and complex aroma of fruit jam. A wine with great structure that is well balanced by a good softness and acidity on the final. Extremely persistent with excellent aging potential.

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: 80% in Slavonian oak casks (90-60 hL) and 20% in French oak barriques (350 L)



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

