



Castello Banfi

Brunello di Montalcino DOCG

2012

VARIETIES

Sangiovese

DESCRIPTION

One of the classic Banfi production in Montalcino.

The growing cycle began in the usual time frame, with dry weather in April and

May. June was marked by cooler temperatures and a lack of rainfall. Summer saw a return to regular average temperatures in July through mid-August, when a sudden heat wave raised temperatures over 40°C (104°F) through the end of the month. A sun-drenched September, with normal average temperatures, allowed for a good harvest.

The high summer temperatures produced a wine with a very important and vibrant structure, but maintaining harmony and good balance.

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 French oak casks (90-60 hL) and 20% in French oak barriques (350 l) for 24 months



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

