



Castello Banfi

Brunello di Montalcino DOCG

2013

VARIETIES

Sangiovese

DESCRIPTION

One of the classic Banfi production in Montalcino.

The growing cycle began with a significant delay, with some rains during the Spring. June was marked by cooler temperatures, under the seasonal average. August and September were hot and dry, but the ripening, despite two weeks' delay, have been supported by water reserves of the previous months. Summer nights were characterized by cooler temperatures, contributing to the improvement of the quality of the grapes. From the end of September, rainfall was abundant, causing problems during the ripening, without affecting the vineyards.

The correct grapes maturation has taken the wine to have soft tannins, consequently it is well balanced and elegant.

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 2 years



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1978

