



Castello Banfi

Brunello di Montalcino DOCG

1980

VARIETY

100% Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

The 1980 was an exceptional year for Brunello di Montalcino. A cold, rainy winter is followed by a mild, equally rainy spring. The summer, average hot, records temperatures below the seasonal average while the month of September brings us to the harvest period with warm and dry temperatures.

A rich and elegant Brunello, both in structure and in olfactory expression. Brilliant ruby red with garnet-colored reflections, on the nose the aroma is sweet and fruity, the hints of fresh red fruit stand out, which combine perfectly with the more complex notes of licorice and pipe tobacco. The structure is powerful, and the palate is pleasantly enveloped by a consistent tannic texture, well balanced by a pleasant acidity. Extremely persistent with excellent aging potential.

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) Slavonian oak and stainless-steel tanks
Aging: in French oak for 2 years at least.



Suggested serving temperature : 16-18°C



First vintage produced: 1978

AVAILABLE FORMATS:

0,375 l. - 0,75 l. - 1,5 l. - 3 l. - 6 l. - 12 l.