



# Castello Banfi

Rosso di Montalcino DOC

1995

## VARIETIES

Sangiovese

## DESCRIPTION

A not very cold winter and a moderately rainy spring, which saw a smooth start to the growing cycle, was followed by a warm and generally dry summer, marked by a couple of restorative rains in the middle of the month. The beginning of September was rainy, while the second half was again hot and dry.

Ideal pairing with game and medium-aged cheeses. The considerable structure allows for a fair amount of aging.

## TECHNICAL NOTES



*Soil:* with pebbles, silt and clayey sands.



*Trellising System:* spurred cordon – Banfi aberello

*Vine Density:* 4200 - 5500 vines/ha.

*Hectar Yeald:* 70-75 q/ha.



*Fermentation:* in temperature-controlled (20-30°C) hybrid French oak and stainless-steel tanks *Horizon*

*Aging:* 50% in French oak casks (90-60 hl) and 50% in French oak barrique (350 l.) for 3-6 months



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0.35 l - 0.75 l - 1.5 l