



Castello Banfi

Rosso di Montalcino DOC

1997

VARIETIES

Sangiovese

DESCRIPTION

Optimal seasonal pattern with a cold and wet winter followed by a low rainfall spring. Dry and warm June and July precede a warm August with some restorative rains and a completely dry September.

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:
0.35L - 0.75L - 1.5L