



# Castello Banfi

Rosso di Montalcino DOC

1999

## VARIETIES

Sangiovese

## DESCRIPTION

The growing season began with cold and precipitation in January, February, March, April, and May, and then continued with dry heat to mark the months of June, July, and August.

## 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