



Castello Banfi

Rosso di Montalcino DOC

2001

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