



# Castello Banfi

Rosso di Montalcino DOC

2002

## VARIETIES

Sangiovese

## DESCRIPTION

A warm and dry start to the season had raised hopes for a high quality harvest, but at the turn of August and September heavy rains threatened its smooth progress.

The rains partly hindered the harvesting operations without, however, affecting the phytosanitary state of the vineyards, thanks both to the earliness of the harvest and to the structure of the plantings: in fact, the wide spaces between the rows allowed an optimal circulation of air flows, substantially sheltering the grapes from the risks of mold and rot.

Temperatures at the end of the ripening period, on average lower than normal, allowed the grapes to retain a greater freshness, which can be appreciated in the wine's aromatic profile, and higher acidity.

Intense ruby red color; fruity, sweet nose with notes of cherry, plum, small fruits, vanilla, coffee, tobacco; important structure in good balance with the acidic component. Good persistence.

## 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



*Alcohol:* 12,8%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0,35 l - 0,75 l - 1,5 l