



Castello Banfi

Rosso di Montalcino DOC

2003

VARIETIES

Sangiovese

DESCRIPTION

Vintage characterized by a moderately wet winter. Spring, punctuated by several rainfalls, followed by a very hot and dry summer during which except for a significant amount of refreshing rain recorded in the second half of August.

Very high temperatures in mid-August caused an abrupt acceleration of ripening with the appearance of aromas reminiscent of plum jam.

Beautiful deep ruby red; fruity with an interesting component of plum jam and blackberry; hints of vanilla, and tobacco; nicely concentrated structure but 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:
0,35L - 0,75L - 1,5L