



Castello Banfi

Rosso di Montalcino DOC

2004

VARIETIES

Sangiovese

DESCRIPTION

Regular beginning of vegetative activity, characterized by good spring precipitation that promoted replenishment of groundwater. The summer, compared to the last past ones, was cooler and, what is more important, the temperature range between day and night was much higher. In particular, the latter aspect benefited a more gradual and balanced ripening than in 2003.

The excellent insolation, good water and thermal availability determined the convergence of sugar and polyphenol ripening, so that at the time of harvest the skins were sufficiently soft and available to release color; for these reasons the structure of the wine is more important but also rounder, supported by greater color intensity.

Nice intense ruby red; typically fruity with an interesting component of plum and blackberry but also characterized by a slight hint of coffee and tobacco; well concentrated, and harmonious structure. 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: 12,9%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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