



Castello Banfi

Rosso di Montalcino DOC

2005

VARIETIES

Sangiovese

DESCRIPTION

Regular spring course marked by a hailstorm in pre-flowering that on some vines resulted in a drastic reduction in production.

The summer was never torrid, and August never saw the plants in stressful conditions; on the contrary, it was an unusually cool month.

With the exception of the first week, September was warm and sunny, so the harvest could be carried out and concluded without any particular worries.

The cooler-than-normal summer extended not a little the cycle of the vine, which was able to ripen more gradually and more harmoniously, so as to favor greater aromatic expression, but also more complete polyphenolic ripening, thus giving more fragrant and softer wines.

Beautiful intense ruby red; fresh fruitiness with evidence of blackberry and raspberry, but also vanilla and tobacco; important structure but endowed with sweet tannins, so overall it is harmonious and long. 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: 13,2%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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