



Castello Banfi

Rosso di Montalcino DOC

2006

VARIETIES

Sangiovese

DESCRIPTION

Fair spring rains replenished the aquifers well so that water was never in short supply during the hot summer months.

Very warm July fostered the conditions for excellent ripening, which was followed by an August with excellent temperature ranges between day and night. September was also excellent.

The cooler-than-normal summer extended the vine cycle by no small amount, allowing it to ripen more gradually and more harmoniously, so as to favor greater aromatic expression.

Ruby red; with remarkable floral elegance, fresh fruitiness with evidence of blackberry, raspberry but also vanilla and tobacco; good structure with sweet and velvety 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