



Castello Banfi

Rosso di Montalcino DOC

2007

VARIETIES

Sangiovese

DESCRIPTION

The season, thanks to the mild winter, was very early with a significant advance in spring awakening.

Extraordinary rainfall in late May and early June replenished the water tables so that the exceptional heat wave in mid-July was not adversely affected.

The harvest began about a week earlier than usual and proceeded throughout September and mid-October without hindrance whatsoever, in an early autumn of rare atmospheric beauty.

The 2007 was a rare combination of alcoholic power and elegance.

Complex nose with hints of red fruits, licorice and a hint of leather. In the mouth it is gentle with good structure, giving backbone and length.

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: 13,7%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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