



# Castello Banfi

Rosso di Montalcino DOC

2008

## VARIETIES

Sangiovese

## DESCRIPTION

The growing season began somewhat late, but the later stages were also delayed by above-average rainfall in May and June. The temperature was also cooler than normal until mid-July. By mid-August hail did serious damage to numerous vineyards leading to a significant drop in production. All these circumstances combined with a decidedly cold September resulted in the harvest time slipping forward by almost two weeks.

The fact that ripening slipped forward does not mean that it was partial; on the contrary, Sangiovese is very sensitive to thermal extremes, so the resulting tannins are sweet and of a certain power.

Ruby red color; the nose is complex with notes of licorice, plum jam, and a slight vanilla finish; the structure is broad, soft and powerful; excellent finish, with considerable 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:* 13,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1982



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