



Castello Banfi

Rosso di Montalcino DOC

2009

VARIETIES

Sangiovese

DESCRIPTION

The growing season began at the usual times, and spring was characterized by a very rainy May and June; temperatures in June and the first week of July were very cool and well below seasonal averages; from mid-July temperatures began to rise until they became torrid in August; however, nights were relatively cool and this benefited the quality of the grapes immensely, both in aromas and polyphenol synthesis. September and October sunny and dry with warm temperatures.

Very generous vintage in general, but specifically for sangiovese it is of remarkable elegance.

Ruby red color; the nose is fruity, rich in hints of plum, blackberry, violet, with a very slight hint of licorice; the structure is broad, consistent and soft; lingering finish.

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: 13,8%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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