



Castello Banfi

Rosso di Montalcino DOC

2010

VARIETIES

Sangiovese

DESCRIPTION

The growing season began with a slight delay, and the spring was characterized by a very rainy May and June; June temperatures were very cool and well below seasonal averages; from the beginning of July temperatures began to rise until they became torrid in the second week of the month; August saw temperatures drop again and nights were very cool, and this benefited the quality of the grapes tremendously. From mid-August throughout September and October there was very little rainfall, facilitating harvest operations.

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: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



AVAILABLE FORMATS:
0.35 l - 0.75 l - 1.5 l