



Castello Banfi

Rosso di Montalcino DOC

2011

VARIETIES

Sangiovese

DESCRIPTION

The growing season began on the usual schedule and spring was characterized by mild and dry April and May; cool June with no rainfall; sunshine until the second decade of July and then followed copious rainfall with consequent lowering of temperatures; cool beginning of August but from the middle of the month an anticyclonic area of African origin took over, resulting in torrid temperatures well above the average for the period, which lasted for about two weeks; consequence was a strong water stress that accelerated the ripening time.

September and October sunny and dry with very warm temperatures.

Very hot end of summer that favored proper over-ripening.

Ruby red color; fruitiness of plum and blackberry, with a hint of jam, but also a slight floral presence of cyclamen; structure is ample, firm and soft, with good acidity; 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:
0.35L - 0.75L - 1.5L