



Castello Banfi

Rosso di Montalcino DOC

2012

VARIETIES

Sangiovese

DESCRIPTION

The growing season began on the usual schedule, and spring was characterized by mild, dry April and May; cool, rainfall-free June; sunny July, with temperatures in the normal range, which rose above 40°C from Ferragosto for the next ten days; and sunny September, with temperatures falling back into seasonal averages.

Just the right level of overripeness helped make this great red full and supported by important structure.

Intense ruby red color; typically fruity blackberry and raspberry, with a hint of coffee and tobacco; the structure is broad, well concentrated and harmonious, with good acidity; good finish 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: 13,8%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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