



Castello Banfi

Rosso di Montalcino DOC

2013

VARIETIES

Sangiovese

DESCRIPTION

The growing season began substantially late; spring was characterized by very rainy months; June temperatures were cool and well below seasonal averages; from the beginning of July temperatures began to rise, without reaching the levels of the previous two vintages; August and the first two weeks of September were hot and dry, but ripening although delayed by about two weeks was sustained by the water reserves of the previous months.

The nights of the summer months were characterized by cool temperatures, contributing to the quality improvement of the grapes, both in aromas and in the maintenance of organic acids.

Since the end of September, rainfall has been abundant, making harvesting operations of late varieties complicated without, however, affecting the health status of the vineyards.

Rather difficult vintage due to the abundant autumn rainfall, but for the sangiovese it results in remarkable elegance and structure.

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 remarkable 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