



Castello Banfi

Rosso di Montalcino DOC

2014

VARIETIES

Sangiovese

DESCRIPTION

The growing season began slightly early with a spring characterized by very wet months.

Temperatures in the summer months were cool and largely below seasonal averages, never reaching the levels of previous vintages.

The rains partly hindered harvesting operations without, however, affecting the phytosanitary state of the vineyards, thanks both to the earliness of the harvest and to the structure of the plantings: in fact, the wide spaces between the rows allowed optimal airflow circulation, substantially sheltering the grapes from the risks of mold and rot.

Temperatures at the end of the ripening period, on average lower than normal, allowed the grapes to retain a greater freshness, which can be appreciated in the wine's aromatic profile, and higher acidity.

Intense ruby red color; fruity, sweet nose with notes of cherry, plum, small fruits, vanilla, coffee, tobacco; important structure in good balance with the acidic component. Good 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%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



AVAILABLE FORMATS:
0.35 l - 0.75 l - 1.5 l