



Castello Banfi

Rosso di Montalcino DOC

2015

VARIETIES

Sangiovese

DESCRIPTION

Fair spring rains well replenished the water table so that water was never in short supply during the hot summer months. A very warm July fostered the conditions for excellent ripening, which was followed by a hot August, but with excellent temperature swings between day and night, a factor that benefited the quality of the grapes so much, both in the aromas of the whites and for the synthesis of polyphenols in the reds. September of rare beauty, sunny and dry with warm temperatures that allowed us to complete ripening and harvest under optimal conditions.

Very generous vintage for those who were able to wait for the right time to harvest the sangiovese, beautiful balance between softness of tannins and aromatic elegance.

Ruby-red color; fruity, with hints of plum and cherry, and very light notes of hazelnut and licorice; ample, consistent and soft structure; 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: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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