



Castello Banfi

Rosso di Montalcino DOC

2016

VARIETIES

Sangiovese

DESCRIPTION

One of the classics of Banfi Montalcino production.

The growing season started about 10 days early after a winter characterized by mild temperatures. Spring rains radically changed the physiological pattern of our vineyards, slowing down the vegetative cycles. From the second decade of June a gradual rise in temperatures affected the entire southern part of Tuscany until the end of July. In August there were significant temperature swings and absence of rain, optimal conditions for both white and red grapes to close ripening. September was sunny and dry, but a rainy area took over at the end of the month, slowing down the last phase of harvest.

Harvesting began a week late due to spring rains that made up for the initial vegetative advance.

Generous vintage in general, but specifically for the sangiovese, which is of remarkable elegance.

Ruby red color; the nose is fruity, rich in hints of plum, blackberry, violet, with a very slight hint of licorice; the structure is broad, consistent and soft; 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: 13,6%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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