



Castello Banfi

Rosso di Montalcino DOC

2022

VARIETY

Sangiovese 100%

DESCRIPTION

A classic of Banfi production in Montalcino.

After a rather harsh winter with little rainfall, the growing season began on the usual schedule. The lack of rainfall continued into the spring and summer months, with higher than average temperatures starting in May and torrid days in the summer months.

Thanks to early harvesting of the grapes, varietal aromas were preserved, combined with good acidity and great structure.

The color is bright ruby red with fresh, sweet and fruity aromas of blackberry and ripe cherry; floral and spicy notes of vanilla, tobacco and licorice are also evident. The structure is ample, concentrated and harmonious, with good acidity; beautiful final persistence that gives pleasantness to the drink.

Ideal pairing with game and medium-aged cheeses. The considerable structure allows it to age fairly well.

TECHNICAL NOTES



Soil: hill area of the estate under vine, with low to moderate incline. The soils develop on different types of sediments, from the clay sands of the marine Pliocene, deep soils with abundant and calcareous stones, to the gray-blue clays which are moderately deep mineral soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 - 5500 vines/ha.
Hectar Yield: 70-75 q/ha.



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks
Aging: in French oak casks (90-60 hl) and in French oak barrique (350 l) for 12 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



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