



Castello Banfi

Brunello di Montalcino DOCG

2020

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

Mild temperatures and low rainfall during the winter and spring periods favored the early development of the vines. In June, there were several rainfall events accompanied by mild temperatures, which allowed for a surprising vegetative and productive balance in the vineyards. The other summer months were warm and sunny, enabling perfect veraison and ripening of the grapes. The harvest occurred earlier than usual. The grapes, in perfect condition thanks to good temperature variations and the absence of rain, exhibited excellent aromatic profiles and good acidity.

An intense, elegant, and balanced Brunello. Ruby red with slight garnet reflections. On the nose, it stands out for its sweet and fruity aroma with hints of currant and blackberry, perfectly balanced with notes of licorice and pipe tobacco. Soft, polished tannins are well-integrated with a pronounced acidity that gives this Brunello a lively and powerful structure. A wine with excellent persistence and great aging potential. It pairs particularly well with rich and tasty dishes. Perfect as a meditation wine.

TECHNICAL NOTES



Soil: vineyards in the hill area of the estate, 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: 2400 - 5500 vines/ha.
Hectar Yield: 65 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel Horizon tanks
Aging: 80% in French oak casks (90-60 hL) and 20% in French oak barriques (350 L) for 2 years at least.



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1978



AVAILABLE FORMATS:
0,375 L - 0,75 L - 1,5 L - 3 L - 6 L - 12 L