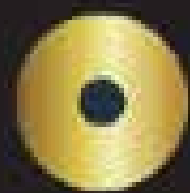


WELCOME
TO BOLGHERI



Land of the Etruscans



THERE IS A LAND IN THE HEART
OF TUSCANY WHERE TIME PRESERVES
ANCIENT ROOTS AND MEMORIES.



BANFI IN BOLGHERI

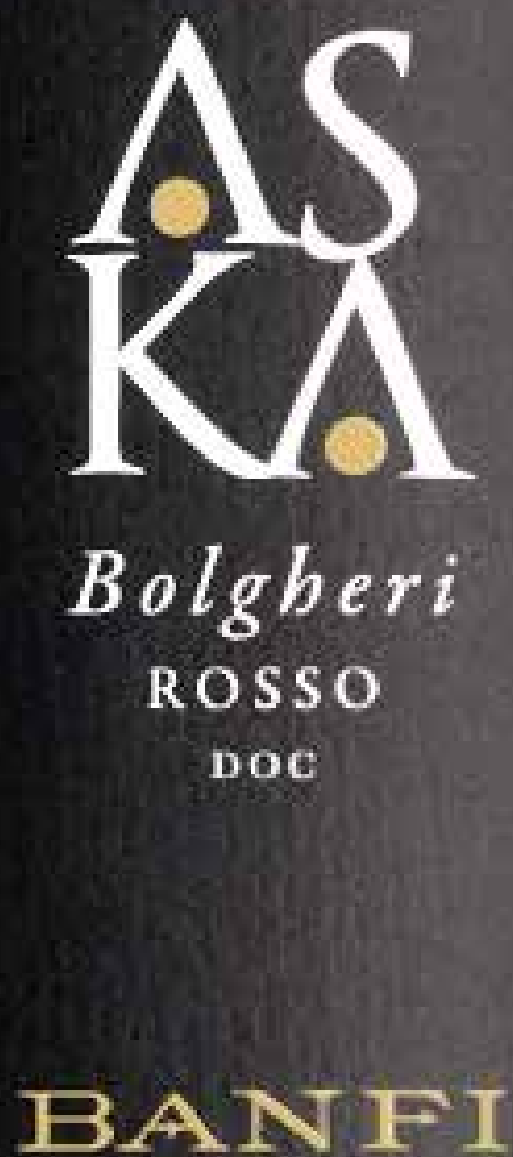
Bolgheri is a land that tells ancient stories, carved by the sea, the wind and the hand of the Etruscans.

Here, an unrivalled natural and cultural heritage finds a new voice.

For the Etruscans, wine was a divine gift, a symbol of life and prosperity. The banquet, on the other hand, represented a ritual capable of uniting nature and spirit, community and beauty.

In this spirit, the Bolgheri Banfi project takes up that ancient legacy and reinterprets it today with elegance and vision, transforming it into an experience to be shared.





THE ORIGINS OF A MYTH

Aska means container in Etruscan. The Etruscans used it as a vessel to hold wine and oil, to collect perfumes and nectars.

According to the myth, Aska was a treasure chest to protect human emotions and feelings, infused by Cautha and Semla, the Etruscan gods of the Sun and Moon who, like day and night, mark the passing of time.

The sun and moon are the elements chosen for the design of a Bolgheri Rosso, with an archaic and essential label. Printed in gold foil, they represent the two astral bodies which, suspended in the cosmos, mark the cycle of the seasons, together with the time of life.



Cabernet Sauvignon and Cabernet Franc.



Sandy and sandy-clay soils, slightly calcareous, characteristic of the Bolgheri area, which promote a perfect balance between drainage and nutrients.



Trellising system Guyot



Fermentation: in stainless steel vats
Aging: in 225-litre French oak barriques for 12 months

THE EVOLUTION OF THE MYTH

In ancient Etruscan tradition, the Dèinos was a spherical ceramic vessel used at banquets. It did not hold just any wine, but the most precious, reserved for solemn occasions.

Thanks to its size, it allowed the wine to release all its richness, transforming it into a symbol of sharing and celebration.

Today, Dèinos is the Bolgheri Superiore that represents the top of Banfi's experience in the Bolgheri area.

A gold filigree decoration inspired by techniques and symbols recurring in the art of Etruscan master goldsmiths emphasises its prestige even on the label.

A winemaking project that combines expertise, creativity and experience, becoming a jewel to be shared.

Cabernet Sauvignon



Sandy and sandy-clay soils, slightly calcareous, characteristic of the Bolgheri area, which promote a perfect balance between drainage and nutrients.



Trellising system Guyot



Fermentation: in stainless steel vats
Aging: in 225-litre French oak barriques for 18 months





