



# Castello Banfi

Rosso di Montalcino DOC

2024

## VARIETY

Sangiovese 100%

## DESCRIPTION

A classic of Banfi production in Montalcino.

A mild winter and an exceptionally warm April led to an early budbreak. The cool and rainy months of May and June were followed by July and August with temperatures so high they inhibited photosynthesis and delayed ripening. In early September, temperatures suddenly dropped below average and were accompanied by frequent rainfall. This unusual seasonal pattern resulted in wines that are fresher, lower in alcohol and concentration, yet marked by surprisingly graceful tannins.

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:* 13.5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0.35 l - 0.75 l - 1.5 l