



Castello Banfi

Brunello di Montalcino DOCG

2021

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

After a mild and dry winter, the growing season began at the usual time for the Tuscan area. On April 8, a late frost with temperatures below 4°C affected the lower and middle sections of the Montalcino vineyard area, damaging the buds, significantly delaying vegetative development, and reducing yields by about 10-15% at harvest time. The spring months and June were fairly dry with mild temperatures; from mid-July, temperatures began to rise but never became scorching. August and all of September turned out to be very warm, with little rainfall and continuous southern winds.

An intense, elegant, and well-balanced Brunello. Ruby red with slight garnet reflections. On the nose, it stands out for its sweet and fruity aroma with notes of plum, ripe cherry, and small red fruits, perfectly balanced with hints of licorice and pipe tobacco. Soft, polished tannins are well integrated with a marked acidity that gives this Brunello a lively and powerful structure. A wine with excellent persistence and great aging potential.

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: 15.5%



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