

Castello Banfi owns an historic 45 hectare estate in Strevi - Piedmont, named Banfi Piemonte. Its vineyards are located between the towns of Novi Ligure and Acqui Terme, in an area passionately dedicated to producing the renowned traditional wines of Piedmont. The winery, established in Strevi in 1860, was purchased by Banfi in the late 1970s to complete its Piedmont estate.

The Banfi Piemonte portfolio boasts a wide range of products which includes unique sparkling wines, whites, and reds, all of them bearing the prestigious appellations of Piedmont.



BANFI BRUT

METODO CLASSICO

Vinified at our Banfi Piemonte estate cellars in Strevi, where Metodo Classico sparkling wines have been crafted since 1860.

GRAPE VARIETIES

Traditional cuvée of: Pinot Noir, Chardonnay and Pinot Blanc.

PRODUCTION TECHNIQUE

Fermentation takes place in the bottle according to the Classical Method. Yeast contact for at least 24 months is followed by traditional hand riddling (remuage) on pupitres and dégorgement à la glace.

DESCRIPTION

Color: pale straw, with tiny and persistent perlage.

Bouquet: intense and fragrant.

Taste: refreshing, crisp, with gentle acidity,

harmonious and well balanced. Flavorful with a dry finish.

WINEMAKER'S NOTES

Thanks to the most careful grape selection, this cuvée of Pinot Noir, Chardonnay and Pinot Blanc, captures at its best the freshness of these varieties, season after season. A Banfi classic.

FOOD PAIRINGS

Ideal as an aperitif and an excellent match with seafood hors d'oeuvres and first courses. A perfect marriage with shellfish.

First vintage released: 1980

Available Formats: 0,75 1 - 1,5 1 - 3 1



