



# Castello Banfi

Rosso di Montalcino DOC

2017

## VARIETIES

Sangiovese

## DESCRIPTION

One of the classics of Banfi Montalcino production.

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

The result is a wine that is full and structured, with a typical hint of blackberry and raspberry, accompanied by coffee and tobacco notes. Wine with a wide and concentrated structure, perfectly balanced by a good acidity. The end has a good persistence on the palate.

Ideal pairing with game and medium-aged cheeses. The remarkable structure allows to a discrete aging.

## TECHNICAL NOTES



*Soil:* with pebbles, silt and clayey sands.



*Trellising System:* spurred cordon – Banfi aberello

*Vine Density:* 4200 - 5500 vines/ha.

*Hectar Yeald:* 70-75 q/ha.



*Fermentation:* in temperature-controlled (20-30°C) hybrid French oak and stainless-steel tanks *Horizon*

*Aging:* 50% in French oak casks (90-60 hl.) and 50% in French oak barrique (350 l.) for 3-6 months



*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0.35 l - 0.75 l - 1.5 l