



Castello Banfi

Brunello di Montalcino DOCG

2014

VARIETIES

Sangiovese

DESCRIPTION

One of the classic Banfi production in Montalcino.

A rainy and cold year for which the maniacal selection of the grapes from the vineyard already was fundamental. We managed the operation of defoliation, which allowed the grapes a good ventilation and during the harvest, we often made a double passage in the same vineyard. Even in the cellar we worked with the utmost care, our state-of-the-art sorting systems allowed us to work only the best grapes, moreover, a very short post-fermentative maceration prevented the extraction of unripe tannins.

The result is an elegant and balanced Brunello, characterized by a sweet, rich and complex aroma of fruit jam. A wine with great structure that is well balanced by a good softness and acidity on the final. Extremely persistent with excellent aging potential.

It goes particularly well with rich and tasty dishes such as grilled red meat, stewed game and aged cheeses.

TECHNICAL NOTES



Soil: tendentially silty with reddish clays and pebbles.



Trellising System: spurred cordon – Banfi alberello

Vine Density: 2400 - 5500 vines/ha.

Hectar Yeald: 65 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*

Aging: 70% in French oak casks (90-60 hl.) and 30% in French oak barriques (350 L)



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1978



AVAILABLE FORMATS:
0.375 l - 0.75 l - 1.5 l - 3 l - 5 l