



Castello Banfi

Brunello di Montalcino DOCG

2018

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

An intense and elegant Brunello. Ruby red with light garnet-colored nuances. On the nose, it is distinguished by an intense and fruity bouquet with sweet notes of plums, sour cherries, orange and spicy hints of myrtle, juniper and incense. Full-bodied and powerful. Soft and smooth tannins are well-integrated with a strong acidity. Excellent persistence for a Brunello: the synthesis of power and depth.

It pairs particularly well with rich and tasty dishes. Perfect as a meditation wine.

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%



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.