

CASTELLO  
**BANFI**  
MONTALCINO

*Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand hectare domain, each unique in its own terroir yet united in a singular heritage and production style. The wines of Castello Banfi range are the result of careful selections from our best vineyards in Montalcino and they are an unbeaten example of an ancient and wise wine-making tradition combined with innovative technologic solutions both in the winery and in the vineyard.*

## BELNERO

### TOSCANA IGT

#### PRODUCTION AREA

Estate vineyards, in the southern hills of Montalcino.

*Altitude:* from 170 to 230 meters above sea level.

*Position:* Hillside.

#### SOIL TYPE

Yellowish brown colour, topsoil tend to be clay, calcareous with abundant rounded stone.

#### GRAPE VARIETIES

Almost exclusively Sangiovese

**TRELLISING SYSTEM:** Cordone speronato (Spurred cordon).

**VINE DENSITY:** 4.200 vines/ha.

**HECTAR YIELD:** 70 q.li/ha.

#### PRODUCTION TECHNIQUE

The alcoholic fermentation of the grapes takes place in Horizon hybrid stainless steel & wood tanks, and it lasts for 8/12 days at 24°-26°C until the last 3 days, when the temperature is brought up to 30°C. Once completed this first phase we proceed with the malolactic fermentation that takes place in French oak barrique where the wine is aged for a long period. An appropriate bottle fining follows.

#### DESCRIPTION

*Color:* intense and deep mauve red.

*Bouquet:* gentle aromas with notes of vanilla, tobacco and coffee, and also fruity hints of cherry jam and prunes.

*Taste:* powerful structure with soft and well balanced tannins.

#### WINEMAKER'S NOTES

Belnero is the expression of the solid and indissoluble connection of Banfi with Montalcino territory. This wine celebrates the experience, the passion and the 30 years commitment to quality that Banfi has incessantly been dedicated to in its constant pursuit of excellence, in the vineyard as well as in the winery. Belnero is produced mainly with Sangiovese, the emblematic grape of Montalcino tradition, blended from time to time with those International varieties which found, in our region, their most favorable habitat. Belnero, with its powerful and well balanced structure, is ideal for a long ageing.

#### FOOD PAIRINGS

Ideal with soups, grilled meat and medium aged cheeses.

*First vintage produced:* 2005

*Available formats:* 0,75 l - 1,5 l

