

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.

ROSSO DI MONTALCINO DOC

PRODUCTION AREA

Estate vineyards in the southern hills of Montalcino.
Altitude: 100 meters above sea level.
Position: Hillside.

SOIL TYPE

Light olive brown colour, calcareous topsoil with presence of rocks.

GRAPE VARIETIES

100% Sangiovese.

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: 4.100 vines/ha.

HECTAR YIELD: 70 q.li/ha.

PRODUCTION TECHNIQUE

The selected grapes are vinified in Horizon hybrid stainless steel & wood tanks, with an average maceration of 7-10 days. After an aging period of 10-12 months, partially in barriques and partially in large oak barrels, followed by an additional 6 months in bottle before release.

DESCRIPTION

Colour: intense ruby red with violet reflections.

Bouquet: intense, fresh, fruity with typical varietal characteristics of violet, cherry, plum.

Taste: gentle, wide, soft, with surprising length.

WINEMAKER'S NOTES

A super-classic of Montalcino and Banfi. A wine able to match the elegance and solidity of its elder counterpart with a freshness and directness that make it one of the most versatile wines within Banfi's offer. Very enjoyable when released, it is also suitable for a long aging.

FOOD PAIRINGS

Ideal match with game and medium-aged cheese. The remarkable structure allows for a good aging.

First vintage produced: 1983

Available formats: 0,375 l - 0,75 l

