



## *Brunello di Montalcino DOCG*

### **PRODUCTION AREA**

Over 170 hectares of estate vineyards in the southern hill area of Montalcino. Altitude: 220 meters above sea level. Position: Hillside.

### **SOIL TYPE**

Yellowish brown colour, calcareous sandy topsoil with abundant rounded stone.

### **GRAPE VARIETIES**

100% Sangiovese.

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

**VINE DENSITY:** From 2.400 to 4.400 vines/ha.

**HECTAR YIELD:** 65 q.li/ha.

### **PRODUCTION TECHNIQUE**

The meticulous grape selection (yield not exceeding 6 metric tons/ha) is followed by vinification with skin contact for 10-12 days. The wine ages for 2 years in various sizes oak barrels, 350-liter barriques, and 60- and 120 hl barrels; the wine is subsequently aged in bottle for an additional 8-12 months before release.

### **DESCRIPTION**

*Colour:* intense ruby red with garnet reflections. *Bouquet:* ethereal, wide, light vanilla.

*Taste:* full, soft, velvety and intense, with sensations of liquorice, spices and light goudron note.

### **WINEMAKER'S NOTES**

A "classic" of our production, this Brunello di Montalcino is obtained with clones of Sangiovese selected after 20 years of research on this unique grape and is aged in French oak barrels of 350 lt as well as in 60-120 hl Slavonian barrels. The most aristocratic combination of Montalcino tradition with winemaking modernity.

### **FOOD PAIRINGS**

This wine is particularly suited to accompany red meat, game and aged cheeses. Long aging potential.

First vintage produced: 1978

Alcohol content: 13 to 13,5% vol. following the vintage condition.

Available formats: 0,375 l - 0,75 l - 1,5 l - 3 l - 5 l

Castello Banfi Brunello #3 on Wine Spectator's "Top 100" List"Castello Banfi Brunello di Montalcino 1997 ranked #3 on Wine Spectator's "Top 100 Wines of the Year" in the December 31, 2002 - January 15, 2003 issue:" - Wine Spectator - December 31, 2002/January 15, 2003

""Americans John and Harry Mariani created this estate from scratch beginning in 1978, hiring enologist Ezio Rivella to oversee the winemaking. The work was completed in 1984, and today 2,400 acres of the 7,100 acre property are planted to grapes. Made from 100 percent Sangiovese grown in several estate vineyards, this Brunello spends two and a half years in large oak casks before being bottled. It's the highest rated Brunello normale from Banfi to date.""A Brunello for everyone. Solid and focused, with mineral, blackberry and licorice character. Full-bodied and very chunky, with lots of round tannins and a long, long finish. Needs time to open. Best after 2003. 32,500 cases made."" Rated