

BANFI BRUNELLO DIMONTALCINO 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).

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