



BRUNELLO DI MONTALCINO DOCG

Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Estate vineyards on the southern hills of Montalcino.

Soil:

Stony, calcareous and well-structured.
Altitude: 720 feet above sea level.

Grape Variety:

100% Sangiovese, select clones.

Production Technique:

A meticulous grape selection is followed by vinification with skin contact for 10-12 days. Released in the 5th year after harvest, the wine is aged for a minimum of 4 years, including 2 years in oak barrels of various sizes, mainly French oak barriques and partly in Slavonian oak casks.

Characteristics:

Color: Intense ruby red with garnet reflections.

Bouquet: Ethereal, violet, vanilla with hints of licorice.

Taste: Full, soft, velvety, with traces of spice.

Alcohol Content: 13-14%.

Total Acidity: 5.6 g/l.

Perfect with red meats, wild game and aged cheeses.