



Intense ruby red in color with violet reflections. Fresh bouquet with typical varietal characteristics of violet, cherry, and plum. Full and elegant in taste, with a surprisingly long finish.

CASTELLO BANFI ROSSO DI MONTALCINO DOC

Castello Banfi Rosso di Montalcino might be considered Brunello's younger sibling. Made from 100% select Sangiovese clones, Rosso di Montalcino offers rich, forward fruit flavors in a well-structured wine with supple tannins and good acidity for dining.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

Maceration for 7-10 days. Aged 10-12 months, partially in French oak barriques and partially in large Slavonian oak barrels. Additional 6 months of bottle aging.

BOUQUET

Intense, fresh, and fruity with typical varietal characteristics of violet, cherry, and plum.

TASTE

Gentle, full and soft, with surprising length.

FOOD PAIRING

An ideal match with pasta, poultry, beef, and cheese.

ORIGIN

Montalcino, Southern Tuscany, Italy

VARIETIES

100% Sangiovese, select clones

ANALYSIS

Alcohol	13.0% Vol
Total Acidity	5.3 g/l
Residual Sugar	0.7 g/l

SIZE(S)

1.5L	0 80516 15252 3
750ml	0 80516 03714 1

PACK(S)

1.5L
750ml 12pk