



ROSSO DI MONTALCINO DOC

Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Estate vineyards in the southern part of Montalcino.

Soil:

Calcareous and well-structured.

Grape Variety:

100% Sangiovese, select clones.

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.

Characteristics:

Color: Intense ruby red with violet reflections.

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

Taste: Gentle, full and soft, with surprising length.

Alcohol Content: 13%.

Total Acidity: 5.3 g/l.

Ideal with wild game and aged cheeses.