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.

Information may change vintage to vintage.