



Intense ruby red in color with garnet reflections. Aromas of violets and vanilla, with hints of licorice. Velvety palate, with tart-cherry flavors and traces of spice. Well structured with supple tannins, superb concentration, and good acidity. Persistent finish.

CASTELLO BANFI BRUNELLO DI MONTALCINO DOCG

Brunello di Montalcino was Italy's first wine to be accorded DOCG status, a testament to its aristocracy, balance and fabulous proclivity for aging.

SOIL

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

PRODUCTION TECHNIQUE

Our Banfi Brunello di Montalcino is a culmination of over three decades of Castello Banfi's pioneering research on the clones of Sangiovese; with the goal of producing a more outstanding quality Brunello. 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.

BOUQUET

Ethereal, violet, vanilla with hints of licorice.

TASTE

Full, soft, velvety, with traces of spice.

FOOD PAIRING

Perfect with red meats, wild game and aged cheeses.

ORIGIN

Montalcino, Southern
Tuscany, Italy

VARIETIES

100% Sangiovese, select
clones

ANALYSIS

Alcohol	14% Vol
Total Acidity	5.0 g/l
Residual Sugar	0.5 g/l

SIZE(S)

5L	0 80516 04421 7
3L	0 80516 04420 0
750ml	0 80516 04424 8
375ml	0 80516 04422 4

PACK(S)

5L
3L
750ml 6pk
375ml (limited)