



*Intense ruby red color  
with notes of red  
plums. Full bodied,  
with well honed  
tannins and  
a balanced finish.*



## VIGNA MARRUCHETO BRUNELLO DI MONTALCINO DOCG

Our Brunello Vigna Marrucheto is crafted from the grapes of the beautiful vineyard with the same name, a unique feature within the Banfi estate. Produced for the first time with the 2016 harvest.

### SOIL

Area characterized by sediments of marine origin with coarse well-rounded pebbles, light brown in color, immersed in a sandy matrix, yellowish, sometimes brown reddish in color.

### PRODUCTION TECHNIQUE

The vineyard planted in 2009, uses a mixed viticultural system in which the spurred cordon and the "Banfi" alberello are alternated. Because of the variability of the terrain this system allows us to choose the most suitable form with the best grapes during that growing season. Fermentation in temperature-controlled Horizon hybrid steel and French oak tanks. Aging, in French oak casks for 30 months.

### BOUQUET

Intense ruby red color, its bouquet is elegant and refined. The complexity of the aromas is revealed in the ripe fruity notes of red plums and white peaches..

### TASTE

Full bodied, vibrant and taut on the palate, with considerable acidity, it has soft, well-honed tannins and a balanced finish which lingers on the palate.

### FOOD PAIRING

Excellent with rich and flavorful dishes. It is also beautiful on its own as a meditation wine.

### ORIGIN

Montalcino, Southern Tuscany, Italy

### VARIETIES

100% Sangiovese from three plots of the Marrucheto vineyard

### ANALYSIS

Alcohol	14.5% Vol
Total Acidity	5.55 g/l
Residual Sugar	0.54 g/l

### SIZE(S)

750ml 0 80516 70084 7

### PACK(S)

750ml 6pk