



Louis Latour Agencies

Brunello Di Montalcino Castello Banfi

Vintage	2015
Country of Origin	Italy
Region	Tuscany
Grape varieties	Sangiovese

Wine description

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino lies Castello Banfi. This Brunello is their 'classic' production. It is a combination of Montalcino tradition with wine-making modernity.

Tasting note

Deep red with garnet hues. The nose is complex with plum, ripe cherry and small red fruits aromas that perfectly combine with undertones of licorice and tobacco. Full and velvety with intense flavours and a persistent finish.

Vineyard information

Average vine age	8 to 20 years of age
Elevation	220 to 280 metres
Soil composition	Balanced and sandy soil structure, yellowish-brown
Average yield (hl/ha)	43 hl/ha
Harvest type	Machine and hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Destemmed and Crushed
Fermentation vessel	Stainless steel and integrated steel-wood tanks
Fermentation	Temperature controlled
Maturation vessel	Wooden casks (10% new)
Maturation time	2 years
Filtration	5 micron prefilter

Wine Analysis

Alcohol by volume	14.45%
pH	3.48
Residual sugar (grams per litre)	0.83 g/L
Acidity (grams per litre)	5.50 g/L

