



# Louis Latour Agencies

## Rosso di Montalcino DOC

### Banfi

Vintage	2022
Country of Origin	Italy
Region	Tuscany
Grape varieties	Sangiovese

#### Wine description

The grapes for this wine come from the vineyards around the castle in the southern hills of Montalcino. Hand-picked grapes are vinified in specially-made hybrid stainless steel and wood tanks. After 10-12 months, partially in barrique and partly in large oak barrels, the wine spends a further 6 months in bottle before being released.

#### Tasting note

This wine is intense ruby with purple edges. The nose is fresh with intense aromas of blackberries and raspberries with hints of coffee and tobacco. On the palate, a well balanced wine with a persistent finish.

#### Vineyard information

Average vine age	12 to 20 years old
Elevation	100 to 200 metres
Soil composition	Calcareous topsoil with light greenish colour
Average yield (hl/ha)	48 hl/ha
Harvest type	Hand and machine harvested
Environmental management	Sustainable

#### Winemaking information

De-stemmed	Crushing
Fermentation vessel	Stainless steel tanks
Fermentation	Temperature controlled
Maturation vessel	French oak casks and barriques
Maturation time	12 months
Filtration	1 micron membrane

#### Wine Analysis

Alcohol by volume	14.5%
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