

### Castello Banfi

The Castello Banfi Brunello di Montalcino is a classic wine from Banfi, representing the high quality and intense territorial personality of the Montalcino region.



### Brunello di Montalcino 2019

Tuscany, Italy

### Region and Vineyards



The vineyards are situated on hills with low to moderate inclines, benefiting from diverse soil types. These include **clay sands of the marine Pliocene**, deep soils with abundant and calcareous stones, and gray-blue clays that are moderately deep and mineral-rich, helping retain humidity. The **trellising system** used is the spurred cordon and Banfi alberello, with a vine density of 2400 to 5500 vines per hectare and a yield of 65 quintals per hectare.



#### Winemaking

The vinification process for the **Castello Banfi Brunello di Montalcino** is meticulous, aiming to preserve the quality and character of the grapes. Fermentation occurs in temperature-controlled (25-30°C) hybrid French oak and stainless-steel Horizon tanks. This combination allows for precise temperature control and optimal extraction of flavors and tannins.

The wine is aged for at least two years, with 80% in **French oak casks (90-60 hl.)** and 20% in **French oak barriques (350 l.)**. This aging process integrates the tannins and adds complexity to the wine, resulting in a final product that is both powerful and elegant. The wine has an alcohol content of 14.5% and is best served at a temperature of 16-18°C.

Alcohol:14,50 %

Composition: 100% Sangiovese







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#### **Tasting Notes**

- Color: Ruby red with delicate garnet highlights.
- **Aroma**: Intense bouquet with sweet notes of blackberry and blackcurrant, combined with floral hints of rose, adding freshness and vitality.
- **Palate**: Full-bodied and powerful, with soft, smooth tannins well integrated with a marked acidity. The wine represents a synthesis of power and depth, making it both intense and elegant.

#### Did you know?

**Castello Banfi** is a pioneering winery in Montalcino, known for its commitment to quality and innovation. The first vintage of Brunello di Montalcino produced by Banfi was in 1978. Since then, Banfi has become synonymous with excellence in winemaking, setting a benchmark for Brunello di Montalcino.

#### Wine Pairing Ideas

- **Beef Wellington**: The rich, savory flavors of the beef and mushroom duxelles complement the wine's powerful body and smooth tannins.
- **Osso Buco**: The hearty, slow-cooked veal shanks pair beautifully with the structured and flavorful profile of the Brunello, enhancing the dish's complexity.
- Wild Boar Ragu with Pappardelle: The robust and gamey flavors of the wild boar are matched by the wine's depth and intensity, creating a harmonious pairing.
- **Aged Pecorino Cheese**: The sharp, nutty flavors of the aged cheese highlight the wine's floral and fruity notes, making for an exquisite combination.



#### Wine Spectator (WS): 96 Points (2018)

An intense red, with blackberry, black currant, wet hay, leather, earth and iron aromas and flavors piercing the athletic structure. Almost delicate, with a dense matrix of tannins for support. Features fine energy and length. (BS) (6/2023)



#### James Suckling (JS): 95 Points (2018)

Cranberries, crushed raspberries, bark, tobacco leaf, hazelnuts and lemons on the nose. Expressive, fresh and savory on the palate, with bright acidity and tight, firm tannins. I like the tangy energy at the end. Try in 2024. (11/2022)







# Brunello di Montalcino 2019

Robert Parker (RP): 94 Points (2018)



Now in its proverbial third leaf (or the third vintage made), the Castello Banfi 2018 Brunello di Montalcino Vigna Marrucheto is a wine of rich concentration and dark fruit nuances. The bouquet is tight and powerful with all kinds of black cherry and wild currant aromas. The balance is good and so is the intensity of the primary fruit. Only the strong 15% alcohol content is out of place. This is a solid Brunello that will appeal to those who love the richer and more saturated side of Sangiovese. There is some sour cherry on the close, and the tannins would benefit from a few more years in the bottle. (ML) (3/2023)



