



BRUNELLO DI MONTALCINO DOCG ESTATE BOTTLED

Production Area: Montalcino, Southern Tuscany, Italy.

Grape Variety: 100% Sangiovese, select clones.

Description: 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.

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

Our Banfi Brunello di Montalcino is a culmination of over two 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.

Perfect with red meats, wild game and aged cheeses.

UPC	Castello Banfi Brunello di Montalcino	750ml	0 80516 04424 8
		3L	0 80516 04420 0
		5L	0 80516 04421 7