



Bin No:
1053

Wine: **Chianti Classico 2016 Vt**

Country: **Italy**

Region: **Tuscany**

Village: **Chianti**

Appellation: **Toscana IGT**

Producer: **Castello Banfi**

Vintage: **2016 Vt**

Colour: **Red**

Grape Variety: **Sangiovese**

Status: **Still**

Allergens **Sustainable environmental management**
contains sulphites

Body Value **D (A is light, D is full bodied)**
abv: 13.5% - bottle size: 75cl

Tasting Note:

Ruby red colour. Intense bouquet with varietal notes of cherry, plum and violet. Fresh, balanced.

Winery information:

Castello Banfi was founded in 1978 by the Mariani family, Italian-Americans who had been involved in wine importing and distribution since 1919. They saw great potential in this then sleepy Tuscan region and from the start their goal was to establish a point of excellence in Montalcino.

Combining a respect for tradition and the environment with state of the art research and working practices they have helped to transform the region's wines and established Banfi's reputation in an impressively short period of time. They produce premium wines in Montalcino and beyond with a profound respect for the land and people from which they come.

The Castello Banfi estate is the largest contiguous vineyard in Europe and includes land in Tuscany and Piedmont. Despite its size the estate is not a mono-culture with one third planted to vines, one third to olive groves, fruit trees and other crops and the remaining third woodland. At the centre of the estate, at 280 metres above sea-level, is the Castello, historically known as Poggio alle Mura, meaning walled hill top, which is now a centre for Banfi wines following extensive restoration by the Mariani family to repair damage sustained during World War Two.

Banfi have vineyards in Tuscany (Montalcino, Bolgheri and Chianti Classico) and Piedmont.

Montalcino is their principal estate and lies at the confluence of the Orcia and Ombrone rivers on the southern slopes of the township facing the Mediterranean. Here conditions are ideal with a variety of soils; structured

clay and chalk for the reds and soils with stones and a high proportion of organic matter for their whites. Well-exposed vineyards benefit from plenty of sunshine, breezes and a significant diurnal temperature range.

These factors make the area ideal for grape cultivation including the native Sangiovese and Moscadella varieties with a selection of red and white international varieties.

The Chianti Classico area lies between Florence and Siena. Banfi's Chianti Classico estate lies on the hillsides of Castellina in Chianti, at 450 metres above sea-level, to the north of Siena on poor clay loam soils. The area has long summers and bitter winters and in summer, it is not uncommon for a chilly evening to follow the blinding heat of the day. This large diurnal temperature range benefits the growth of the vine allowing it to develop and mature slowly.

Winemaking at Castello Banfi aims to fulfil the promise of the grapes and retain the character of the land. Traditional methods are combined with state of the art technology and innovation.

The process begins with hand harvesting for the red grapes, followed by hand sorting down to individual berry level to ensure only perfectly healthy fruit finds its way into the finished wines. White grapes are harvested by machine to ensure they can be brought in quickly.

Fermentation takes place in Banfi's unique hybrid fermenters which combine the hygienic properties of steel with the natural oxygenation and character imparted by wood.

More than 7000 customised barriques and large oak barrels lie in Banfi's cellars. Following extensive research Banfi barrels are made from French oak from the forests of Allier, Nevers, Fontainebleau and Tronçais. The staves are stacked outside for 3 years in a heptagon formations to allow even weathering before they are transformed into barrels. The toasting of the inside of each barrel is done at lower temperatures and over a longer period to avoid charring and obtain more uniform results.

The wines are bottled without filtration and under nitrogen which reduces the need to add sulphites at bottling and results in purer more expressive wines.

The Vineyard.

Celebrating the best Tuscan tradition Banfi offers a family of Chianti wines varied and complementary, unique in its style. Banfi Chianti Classico perfectly interprets the unique personality of this historic appellation with its alluring bouquet, rich flavours, supple tannins and good acidity.

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition. The wines of Banfi Toscana range, produced with grapes selected from specific Banfi vineyards

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

Selective grape harvest. The temperature-controlled fermentation (15-18°C) of the free-run juice is followed by storage at low temperature, which leaves a small and natural effervescence. A few months after the harvest, before the year ends, bottling takes place.

The average age of the vines are 10 to 30 years old at an elevation of 250 metres. The soil composition is Limestone and clay with an average yield of 70hl/ha

Vinification:

The fermentation takes place with a traditional skin contact of 8-10 days. A short wood aging follows. Bottling is carried out in the Summer subsequent to the harvest.

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The grapes are hand harvested in bunches, destemmed crushed and pressed. Castello Banfi has always been careful to select those wines vinified in a traditional manner, Fermentation takes place in stainless steel vats. A cool fermentation with aromatic yeasts. Ageing takes 3 to 6 months in stainless steel vats. Bentonite is used for fining and clarification

Food Recommendation:

*Serving temperature 16 - 18°
A wine for every dish, matches meat dishes superbly.*

