



Bin No:
1061

Wine: La lus Albarossa 2016 Vt

Country: Italy

Region: Piedmont

Village: Novi Ligure and Acqui,

Appellation: Monferrato DOC

Producer: Castello Banfi

Vintage: 2016Vt

Colour: Red

Grape Variety: 100% Albarossa

Status: Still

Sustainable environmental management

Allergens: contains sulphites

Body Value: C (A is light, D is full bodied)

abv: 14.0% - bottle size: 75cl



Tasting Note:

Fresh, fruity and complex, showing typical flavours of red berries, cherries and jammy plum. The wood influence is subtle with notes of vanilla and licquorice. Full-bodied, velvety with soft, round tannins.

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.

Banfi Piemonte was created in 1979 when the Mariani family purchased the historic Bruzzone winery and vineyards. It is located on hillsides by the towns of Novi Ligure and Strevi where a variety of noble grapes are planted on calcareous and clay-calcareous soils. The area benefits from abundant rainfall between the months of October and April. The hot, dry summers are accompanied by sea breezes which mitigate these high

temperatures. September is usually warm, with a large diurnal temperature range that allows for gradual maturation of the grapes. Banfi produce white, red and sparkling wines here.

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.

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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.

Born from Barbera and Nebbiolo, Albarossa can trace its roots back to 1938. Grown by Banfi in Piedmont, La Lus (The Light) is the highest expression of this innovative varietal. It is a modern wine upholding the traditions of fine Piedmontese wines.

The Vineyard.

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 60hl/ha

Vinification:

The grapes are hand harvested in bunches, destemmed crushed and pressed.

Average vine age 10 to 20 year.

Fermentation takes place in temperature controlled Stainless steel tanks

Matured for 12months in French oak barrels of which 20% are new barrels.

There is no finning or clarification.

Following a brief period at cool temperatures, 24 hours at 46-50°F, the juice and skins are fermented together for 8-10 days at 75° F, with frequent pumping over to bring out the fruit aromas. Toward the end of fermentation the temperature is raised up to 86° F to increase the extraction of tannins from the skins. The wine is then aged for 12 months in French oak barriques, followed by an additional 6-8 months of bottle aging before

La Lus is the highest expression of this innovative and typical varietal, Albarossa. Structured for long aging, this wine can also be enjoyed in its youth thanks to its inherent characteristics of round and soft tannins. It is a modern wine with great visible impact, upholding the typical tradition of fine Piedmontese wines

Food Recommendation:

Serving temperature 16 - 18°

It combines excellently with rich roasted red meats

