



Bin No:
1063

Wine: Le Pettegola - Verminto 2018 Vt

Country: Italy

Region: Tuscany

Village:

Appellation: Toscana IGT

Producer: Castello Banfi

Vintage: 2018 Vt

Colour: White

Grape Variety: 100% Verminto

Status: Still

Sustainable environmental management

Allergens contains sulphites

Dry/Sweet: 2 (1 is dry, 7 is very sweet)

abv: 12.5% - bottle size: 75cl



Tasting Note:

La Pettegola is the most recent addition to Banfi's white wine collection. The wine recalls the perfumes of the Mediterranean scrub and is characterised by its aromatic expression which is both rich and delicate, as well as for its lively acidity.

This wine is fruity on the nose with aromas of apricot and grapefruit and underlying tones of Mediterranean wood. In the mouth the wine is full with soft structure that is enlivened by a rich acidity.

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.

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.

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.

The weather conditions of 2018 was characterized by a particularly harsh winter, which delayed the start of the growing season and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, conditions which allowed for having an excellent quality of white grapes

Estate vineyards, in the southern hills of Montalcino. Altitude: 300 meters above sea level.

San Angelo

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 5 to 10 years old at an elevation of 100 to 150 metres. The soil composition is balanced and sandy soil structure with an average yield of 125hl/ha

Vinification:

The weather conditions of 2018 was characterized by a particularly harsh winter, which delayed the start of the growing season and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, conditions which allowed for having an excellent quality of white grapes.

The grapes are machine harvested, 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 10 - 12°

It goes well with light dishes of low fish or white meat, such as swordfish rolls or chicken strips with lemon sauce

