

BANFI



CASTELLO BANFI  
**POGGIO ALLE MURA 2012**  
 BRUNELLO DI MONTALCINO DOCG

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**CRU ARTISAN WINES**

Dry Red Still Wine

VARIETAL: 100% Sangiovese

VINTAGES:

TECH INFO:

REGION: Tuscany

**VINEYARDS:** A cru of select vineyards immediately surrounding the medieval Castello Banfi, historically known as Poggio alle Mura (the walled hilltop), in the southern part of Montalcino.

**WINEMAKING:** Fermented in stainless steel with traditional maceration. Aged for a minimum of four years, including at least 24 months in oak (90% in French barriques and 10% in Slavonian casks) and 24 months bottle aging before release.

**TASTING NOTES:** Color: Deep ruby red, tending toward garnet. Bouquet: Violets, sweet ripe red fruits and berries, as well as cigar box and spices. Taste: Flavors of plums, cherries, blackberry jam and raspberries, with just a hint of wood. Well-structured with extraordinary concentration of fruit. Supple tannins and long finish.

**FOOD PAIRING:** Ideal with red meat, savory game, and aged cheeses.

**ADDITIONAL NOTES:** 100% Sangiovese, select Banfi clones.

PAIR THIS WINE WITH THE FOLLOWING RECIPES BY CHEF NICK STELLINO:

Ossobuco



*Safra 2012. Jantar em 06/11/2020. Dal Borgo.*