Nested between the Orcia and Ombrone rivers on the southern slope of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand hectare domain, each unique in its own terroir yet united in a singular heritage and production style. Banfi’s inspiration has always been based on a profound respect for the land and its inherent qualities. The result is a collection of prestigious wines, each distinguished by a common soul deeply rooted in this incomparable territory.
CASTELLO BANFI
MONTALCINO

The wines of Castello Banfi are characterized by premier quality and expression of terroir. They are the fruit of the estate’s single vineyards, carefully planted to harmonize individual microclimate with the optimal grape varietal. Revered tradition combines with gratifying innovation to yield both the historic wines of the zone, such as Brunello di Montalcino and Rosso di Montalcino, as well as such innovative noble cuvees as SummusS and ExcelsusS.

THE PRODUCTS
Excelsus Sant’Antimo DOC, Summus Sant’Antimo DOC, Poggio all’Oro Brunello di Montalcino DOCG Riserva, Brunello di Montalcino DOCG, Rosso di Montalcino DOC, Colvecchio Sant’Antimo DOC, Tavernelle Sant’Antimo DOC, Mandrielle Sant’Antimo DOC, San Angelo Toscana IGT, Serena Sant’Antimo DOC, Fontanelle Sant’Antimo DOC, Moscadello di Montalcino DOC Vendemmia Tardiva.

Wines aged, also partially, in large 60 and 120-hl Slavonian oak casks.
Wines aged, also partially, in 350-l French barrels.
PRODUCTION AREA
Estate vineyards, on the southern hills of Montalcino.
Altitude: Merlot: 170 m above sea level, Cabernet Sauvignon: 220 m above sea level.
Position: Hillside.

SOIL TYPE
Merlot: yellowish brown color, sandy topsoil, calcareous with round stone; Cabernet Sauvignon: light olive brown color, clay calcareous topsoil.

GRAPE VARIETIES
Cabernet Sauvignon (60%), Merlot (40%).

TRELLISING SYSTEM
Cordone sperronato (Spurred cordon).

VINE DENSITY
2,100 vines/ha.

PRODUCTION TECHNIQUE
Produced only in favorable vintages. The two varieties are vinified separately with variable maceration between 8 (Merlot) and 18 (Cabernet) days. Alcoholic fermentation is followed by malolactic fermentation which takes place in barriques in temperature controlled areas. A 20-month aging period at a controlled temperature of 15°C follows. In the first 12 months the varieties age separately and then are blended and aged as a blend for the following 8 months.

DESCRIPTION
Color: intense ruby red with garnet tones.
Bouquet: rich and ample. The complementary varietal characteristics of the Cabernet and Merlot enhance each other in an extremely complex wine. Taste: full and round with a framework of very fine wood.

FOOD PAIRINGS
Elegant, perfect with red meat and aged cheeses.

Alcohol content: 13% vol.
Serving temperature: 18°C.

AVAILABLE FORMATS
0.75 l - 1.5 l
SUMMUS
SANT’ANTIMO DOC
Sangiovese, Syrah,
Cabernet Sauvignon

PRODUCTION AREA
Estate vineyards, on the southern hills of Montalcino.
Altitude: Sangiovese: 250 m above sea level,
Cabernet Sauvignon: 130 m above sea level,
Syrah: 120 m above sea level.
Position: Hillside.

SOIL TYPE
Sangiovese: yellowish brown color, sandy topsoil,
calcareous with round stone; Cabernet Sauvignon:
light olive brown color, limestone with gravel
and pebbles; Syrah: light olive brown color, clay
calcareous topsoil.

GRAPE VARIETIES
Sangiovese – clones from estate selection – (40%),
Cabernet Sauvignon (40%), Syrah (20%).

TRELLISING SYSTEM
Cordon seconante (Spurred cordon).

VINE DENSITY
Sangiovese: 4100 vines/ha; Cabernet Sauvignon 2100
vines/ha; Syrah 2100 vines/ha.

PRODUCTION TECHNIQUE
Produced only in favorable vintages. The 3 varieties
are vinified separately with variable macerations
from 10 to 18 days. After alcoholic fermentation,
the individual varietal wines, are transferred
to barriques where they stay separate for 12 months.
Subsequently, they are blended and the wood aging
continues for an additional 8-10 months. Bottle aging
follows for 6 months.

DESCRIPTION
Color: very intense ruby red.
Bouquet: rich and ample where the complementary
varietal characters of Cabernet and Syrah create
an explosion of sensations.
Taste: full, powerful, muscular, but balanced.
Great finish.

FOOD PAIRINGS
Wine with long aging potential, which accompanies
important red meat dishes and aged cheeses
elegantly.
Alcohol content: 15% vol.
Serving temperature: 18°C.

AVAILABLE FORMATS
0.75l - 1.5l - 3l - 5l
**Production Area**

"Poggio all'Oro" vineyard, particularly suited for its favorable microclimate, in the southern slopes of Montalcino.
*Altitude:* 250 m above sea level.
*Position:* Hillside.

**Soil Type**

Light olive brown color, fine lime topsoil, very calcareous and rocky.

**Grape Varieties**

100% Sangiovese, estate selection.

**Trellising System**

Cordon spierato (Spurred cordon).

**Vine Density**

2,100 vines/ha.

**Production Technique**

Produced only in excellent vintages based on a meticulous selection of the harvested grapes. Temperature controlled maceration for 12-14 days. Aged in barriques for 2 years and 6 months, plus at least 12-18 months bottle aging before release.

**Description**

*Color:* intense ruby red with garnet reflections, which show after long aging.
*Bouquet:* intense, enveloping, fruity and spicy with tobacco and chocolate notes.
*Taste:* full, austere, velvety and appropriately tannic.

**Food Pairings**

Superb accompaniment to red meats, game and aged cheeses. Long aging potential.

*First vintage produced:* 1985
*Alcohol content:* 13.5% vol.
*Serving temperature:* 18°C

**Available Formats**

0.75 l - 1.5 l
**Sangiovese**

**Production Area**
Over 17 hectares of estate vineyards in the southern hill area of Montalcino.
*Altitude:* 220 meters above sea level.
*Position:* Hillside.

**Soil Type**
Yellowish brown color, calcareous sandy topsoil with abundant rounded stone.

**Grape Variety**
100% Sangiovese.

**Trellising System**
Cordon speronato (Spurred cordon).

**Vine Density**
From 2,400 to 4,400 vines/ha.

**Production Technique**
The meticulous grape selection (yield not exceeding 6 metric tons/ha) is followed by vinification with skin contact for 10-12 days. The wine ages for 2 years in oak barrels of various sizes, mainly 350-liter barriques, but in part also 60- and 120 hl barrels; the wine is subsequently aged in bottle for an additional 8-12 months before release.

**Description**
*Color:* intense ruby red with garnet reflections.
*Bouquet:* ethereal, wide, light vanilla.
*Taste:* full, soft, velvety and intense, with sensations of liquorice, spices and light goudron note.

**Food Pairings**
This wine is particularly suited to accompany red meat, game and aged cheeses. Long aging potential.
*First vintage produced:* 1978.
*Alcohol content:* 13% vol.
*Serving temperature:* 18°C.

**Available Formats**
0.375 l - 0.75 l - 1.5 l - 3 l - 5 l
ROSSO DI MONTALCINO

DOC

PRODUCTION AREA
Estate vineyards in the southern hills of Montalcino.
Altitude: 100 meters above sea level.
Position: Hillside.

SOIL TYPE
Light olive brown color, calcareous topsoil with presence of rocks.

GRAPE VARIETY
100% Sangiovese.

TRELLISING SYSTEM
Cordone speronato (Spurred cordon).

VINE DENSITY
4,100 vines/ha.

PRODUCTION TECHNIQUE
The selected grapes are vinified with an average maceration of 7-10 days. After an aging period of 10-12 months, partially in barriques and partially in large oak barrels, followed by an additional 6 months in bottle before release.

DESCRIPTION
Color: intense ruby red with violet reflections.
Bouquet: intense, fresh, fruity with typical varietal characteristics of violet, cherry, plum.
Taste: gentle, wide, soft, with surprising length.

FOOD PAIRINGS
Ideal match with game and medium-aged cheese.
The remarkable structure allows a good aging.

First vintage produced: 1983.
Alcohol content: 13% vol.
Serving temperature: 18° C.

AVAILABLE FORMATS
0.75 l
**Colvecchio**

**Sant'Antimo DOC**

*Syrah*

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**Production Area**

Estate vineyards, in the southern hills of Montalcino.

*Altitude:* 190 meters above sea level.

*Position:* Hillside.

**Soil Type**

Light olive-brown color, very calcareous topsoil.

**Grape Variety**

100% Syrah.

**Trellising System**

Cordon speronato (Spurred cordon).

**Vine Density**

2,100 vines/ha.

**Production Technique**

A 2- to 3-day cold maceration is followed by fermentation at a maximum temperature of 25°C. The wine ages in new barriques from the French Massif Central (Nevers, Tronçais and Allier) for 10-12 months.

**Description**

*Color:* Intense, ruby red with mauve reflections.

*Bouquet:* Varietal, recalls wild berries, cloves and white pepper.

*Taste:* Velvety, full and very harmonious. The great roundness is due to a rather limited acidity and a mature, and in any case, not aggressive, tannin structure.

**Food Pairings**

Very interesting alternative to the great red wines produced with more traditional grape varieties, it matches, ideally with full-flavored dishes, in particular red meat and game.

*First vintage produced:* 1989.

*Alcohol content:* 13% vol.

*Serving temperature:* 18°C.

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**Available Formats**

0.75 l
PRODUCTION AREA
Estate vineyards near the hamlet of Tavernelle, in the southern hills of Montalcino.
Altitude: 300 meters above level.
Position: Hillside.

SOIL TYPE
Yellowish brown color, clay topsoil, slightly calcareous.

GRAPE VARIETY
100% Cabernet Sauvignon.

TRELLISING SYSTEM
Cordon speronato (Spurred cordon).

VINE DENSITY
2,100 vines/ha.

PRODUCTION TECHNIQUE
Average maceration of 12-15 days with a temperature cycle starting at 12°C and ending at 25°C. Malolactic fermentation takes place in barriques, in temperature controlled rooms. A wood-aging period of 18 months follows concluded by an appropriate bottle aging of approximately 12 months.

DESCRIPTION
Color: intense, deep ruby red.
Bouquet: very rich and complex, with fresh notes of small berries and pipe tobacco, coffee and liquorice.
Taste: fresh and austere at the same time, muscular but silky, powerful but gentle. Intense and persistent in the finish.

FOOD PAIRINGS
Wine with outstanding aging potential. It marries perfectly with all red meat and aged cheeses.
Alcohol content: 13% vol.
Serving temperature: 18°C.

AVAILABLE FORMATS
0.75 l
MANDRIELLE
SANT’ANTIMO DOC
Merlot

Production Area
Estate vineyards in the southern hills of Montalcino.
Altitude: 150 meters above sea level.
Position: Hillside.

Soil Type
Light olive brown color, calcareous topsoil with rocks.

Grape Variety
100% Merlot.

Trellising System
Cordon speronato (Spurred cordon).

Vine Density
2,100 vines/ha.

Production Technique
Vinification includes a cold maceration prior to fermentation of 2-3 days followed by a 7-day fermentation at a maximum temperature of 25°C. Aging in barriques lasts 10-12 months, followed by at least six more months of bottle aging.

Description
Color: intense ruby red with purple hues.
Bouquet: fruity, fresh with cassis and plum notes, spicy.
Taste: full and vigorous, characterized by an ideal tannin structure which allows a long aging.

Food Pairings
Excellent accompaniment for first and second course dishes and medium aged cheeses.

First vintage produced: 1990.
Alcohol content: 13% vol.
Serving temperature: 18°C.

Available Formats
0.75L - 3L
SAN ANGELO

TOSCANA IGT

Pinot Grigio

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

SOIL TYPE
Yellowish brown, clay topsoil, slightly calcareous.

GRAPE VARIETY
100% Pinot Grigio.

TRELLISING SYSTEM
Cordone speronato (Spurred cordon).

VINE DENSITY
2,100 vines/ha.

PRODUCTION TECHNIQUE
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.

DESCRIPTION
Color: light straw yellow.
Bouquet: very fresh and fruity with pear, banana, peach, anise and honey notes.
Taste: rich, full, round and very persistent.

FOOD PAIRINGS
Excellent as aperitif. It accompanies light dishes and fish in general well. “Summer wine”.
First vintage produced: 1982
Alcohol content: 12% vol
Serving temperature: 12°C

AVAILABLE FORMATS
0.75 L
**PRODUCTION AREA**
Estate vineyards in the southern hills of Montalcino.
Altitude: 280 meters above sea level.
Position: Hillside.

**SOIL TYPE**
Light olive brown color, very calcareous topsoil.

**GRAPE VARIETY**
100% Sauvignon Blanc.

**TRELLISING SYSTEM**
Cordon speronato (Spurred cordon).

**VINE DENSITY**
2.100 vines/ha.

**PRODUCTION TECHNIQUE**
The selected grapes are harvested relatively early in the season, and are cooled before pressing. Only the free-run juice is extracted from the press and, once it is decanted at low temperature and clarified, it is transferred to barriques where alcoholic fermentation takes place. The wine rests on the fine lees for 5-6 months, followed by 8-10 months of bottle-aging.

**DESCRIPTION**
Color: straw yellow. 
Bouquet: intense varietal fragrances of grapefruit and peach integrated with the spicy notes of the barrique. 
Taste: full, fleshy, soft, long.

**FOOD PAIRINGS**
This white wine accompanies important first courses, white meat and fish in general splendidly.
Alcohol content: 12.5% vol. 
Serving temperature: 12-14°C.

**AVAILABLE FORMATS**
0.75 l
**Production Area**
Estate vineyards in the southern hills of Montalcino.  
*Altitude:* 250 meters above see level.  
*Position:* Hillside.

**Soil Type**
Light olive brown color, sandy topsoil, very calcareous.

**Grape Variety**
100% Chardonnay.

**Trellising System**
Cordone speronato (Spurred cordon).

**Vine Density**
2,100 vines/ha.

**Production Technique**
The whole grape bunches are chilled to 8-10°C prior to pressing and destemming. The free-run juice is then separated and clarified over 48 hours by cold sedimentation, and only the clear must is racked into barriques and inoculated with yeast for the alcoholic fermentation. After fermentation, the room temperature is lowered to 10°C to avoid the beginning of malolactic fermentation.  
An aging period on the fine lees follows during 5-6 months with a weekly stirring of the lees. An 8-10-month bottle aging concludes the cycle.

**Description**
*Color:* straw yellow with light golden reflections.  
*Bouquet:* intense, fruity with varietal notes and spicy vanilla hints.  
*Taste:* soft, dry with ample sensations of apple, peach and apricot framed by very fine wood.

**Food Pairings**
A wine for the entire meal. Ideal with elaborate first courses based on fish and meat. Good aging potential.

*First vintage produced:* 1982.  
*Alcohol content:* 13% vol.  
*Serving temperature:* 14°C.

**Available Formats**
0.75 l
MOSCADELLO DI MONTALCINO DOC

LATE HARVEST

PRODUCTION AREA
Estate vineyards in the southern hills of Montalcino. 
Altitude: 120 meters above sea level. 
Position: Hillside.

SOIL TYPE
Light olive brown color, clay topsoil, very calcareous.

GRAPE VARIETY
100% Moscadello.

TRELLISING SYSTEM
Cordone speronato (Spurred cordon).

VINE DENSITY
2,100 vines/ha.

PRODUCTION TECHNIQUE
The wine is obtained exclusively by the natural drying on the vine, which lasts until mid-October and beyond. The raisined grapes are crushed and pressed; the juice is slowly fermented at 15°C for several months until 14-15% alcohol is reached. Part of the wine is aged for 1 year in French oak barriques. An adequate bottle aging period follows.

DESCRIPTION
Color: intense and deep yellow with obvious golden reflections. 
Bouquet: varietal, elegant, harmonious with hints of exotic fruit, Mediterranean forest, raisins and honey. 
Taste: sweet, ample, warm, very long finish.

FOOD PAIRINGS
Excellent accompaniment with classical dry pâtisserie, aged, ripe cheese. Meditation wine. 
Alcohol content: 14% vol. 
Serving temperature: 12°C.

AVAILABLE FORMATS
0.50 l
### Quality Rating of the Brunello di Montalcino Vintages

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**Key:**

- **Insufficient Vintage** ★
- **Moderate Vintage** ★★
- **Good Vintage** ★★★
- **Very Good Vintage** ★★★★
- **Excellent Vintage** ★★★★★

**Source:** Brunello di Montalcino Consortium
These wines express the genuine and authentic character of Tuscany, produced with grapes selected from specific Banfi vineyards as well as other areas of the region. They reflect a love of Tuscany, revealing joy and genuine nature in their easy-drinking style. Thanks to an inherent liveliness and freshness, these wines are appropriate for everyday consumption, yet always reflect the Banfi standard of character and quality.

**THE PRODUCTS**


*Wines aged, even partially, in large Slavonian 60- and 120-bl oak barrels*  
*Wines aged, even partially, in 350-l French oak barriques*
TOSCANNA IGT
Sangiovese, Merlot, Cabernet Sauvignon

GRAPE VARIETIES
Sangiovese (60%), Merlot (20%), Cabernet Sauvignon (20%).

PRODUCTION TECHNIQUE
The grapes are vinified with a brief maceration (7 days). When the alcoholic and malolactic fermentation are completed, the wine is aged for a brief period in small oak barrels and bottled in the spring subsequent to the harvest. An appropriate bottle aging follows.

DESCRIPTION
Color: intense ruby red with youthful hints. Bouquet: intense, vinous and spicy in which the Tuscan character of the Sangiovese is perfectly married with the international character of the Cabernet and Merlot.
Taste: gentle approach, soft, easy-to-drink.

FOOD PAIRINGS
Roasts, game and medium aged cheese.
Alcohol content: 12.5% vol.
Serving temperature: 16-18°C.

TOSCANNA IGT
Sangiovese, Cabernet Sauvignon

GRAPE VARIETIES
Sangiovese and Cabernet Sauvignon.

PRODUCTION TECHNIQUE
The grape maceration does not last longer than 5-6 days, and takes place at a temperature of 24-25° C. This enables to obtain a good color extraction without encumbering the tannin structure and maintaining a good aromatic freshness. The wine is released after an appropriate bottle aging.

DESCRIPTION

FOOD PAIRINGS
It can excellently match important first courses, white meat and light main courses.
Alcohol content: 12% vol.
Serving temperature: 16-18°C.
Grape Varieties
Almost exclusively Sangiovese.

Production Technique
The alcoholic fermentation with a medium period of maceration is followed by 2 years of aging in Slavonian oak barrels (60-120 hl). The wine concludes its evolution with an at least 6-month bottle aging.

Description
Color: mauve red.
Bouquet: intense with sensations of vanilla, liquorice and chocolate.
Taste: round, spicy, elegant and well structured.

Food Pairings
It superbly accompanies meat dishes and typical Tuscan cuisine.
Alcohol content: 12.5% vol.
Serving temperature: 18°C.

Available Formats
0.75 l
GRAPE VARIETIES
Traditional varieties of Chianti with an absolute predominance of Sangiovese.

PRODUCTION TECHNIQUE
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.

DESCRIPTION
Color: ruby red.
Bouquet: intense with varietal notes of cherry, plum and violet.
Taste: fresh, balanced, typical.

FOOD PAIRINGS
A wine for every dish, matches meat dishes superbly.
Alcohol content: 12.5% vol.
Serving temperature: 18°C.

GRAPE VARIETIES
Traditional varieties of Chianti with an absolute predominance of Sangiovese.

PRODUCTION TECHNIQUE
The fermentation with traditional maceration is medium short. A 5- to 6-month storage in stainless steel follows.

DESCRIPTION
Color: ruby red with purple reflections.
Bouquet: Intense, recalls iris and violet.
Taste: elegant, fresh and velvety.

FOOD PAIRINGS
Ideal with meat dishes and cheese.
Alcohol content: 12.6% vol.
Serving temperature: 18°C.
**TOSCANA IGT**

*Chardonnay, Pinot Grigio*

**GRAPE VARIETIES**
Chardonnay and Pinot Grigio.

**PRODUCTION TECHNIQUE**
Exclusive use of free-run juice to avoid color extraction from the skins. The temperature-controlled fermentation (15-16°C) is followed by a brief storage in stainless tanks and, finally, by an early bottling to capture varietal freshness.

**DESCRIPTION**
Color: straw yellow with fresh green reflections.
Bouquet: fruity, fragrant and harmonious.
Taste: fresh, floral, full and appropriately acidic.

**FOOD PAIRINGS**
It accompanies fish dishes, fresh summer salads and light first courses.

Alcohol content: 12% vol.
Serving temperature: 12°C.

**AVAILABLE FORMATS**
0.75 l – 0.75 l

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**FUMAIO**

*Chardonnay, Sauvignon Blanc*

**GRAPE VARIETIES**
Chardonnay and Sauvignon Blanc.

**PRODUCTION TECHNIQUE**
The must is fermented at controlled temperature (15-16°C). To preserve the natural freshness of the wine, malolactic fermentation is prevented. Bottling over the winter maintains a slight amount of natural effervescence from the alcoholic fermentation.

**DESCRIPTION**
Color: light straw yellow.
Bouquet: ample, intensely fruity, fresh and varietal.
Taste: full, harmonious and slightly acidic. Impressive, pleasant varietal freshness, synthesis of the two varieties in the blend.

**FOOD PAIRINGS**
Accompanies the entire meal and in particular matches first courses and fresh fish dishes in general superbly.

Alcohol content: 12% vol.
Serving temperature: 12°C.

**AVAILABLE FORMATS**
0.75 l
GRAPE VARIETIES
Prevalently Sangiovese, with important percentages of Gamay and Syrah.

PRODUCTION TECHNIQUE
The grape harvest of Gamay and Syrah is carried out at the beginning of September, whereas the Sangiovese is picked toward mid-month. Carbonic maceration is followed by alcoholic fermentation first and then malolactic in rapid succession to obtain the finished product at the end of October.

DESCRIPTION
Color: intense purple red, brilliant. 
Bouquet: clean, extremely fruity. Spicy character due to carbonic maceration is very evident. 
Taste: dry, fresh, pleasantly balanced and delicate.

FOOD PAIRINGS
Can accompany all dishes to enjoy the first wine of the harvest that has just been concluded and to catch the delicate fragrances.

Alcohol content: 12% vol.
Serving temperature: 14-16°C.

AVAILABLE FORMATS
0.75 L
SPECIALITIES

Complementary to our wine-making passion, rich Tuscan tradition is captured by equally noble and prestigious produce. Representing the bountiful harvest of this extraordinary region, the range includes an extra virgin olive oil from olive groves on our estate, Salsa Balsamica, Grappa di Brunello and an innovative Plum Acquavite from our fruit orchards.

THE PRODUCTS
Extra virgin olive oil, Salsa Balsamica Etrusca, Grappa di Brunello, Plum Acquavite
Olive Oil

Extra Virgin

Production Area
Estate olive groves in the rocky southern hills of Montalcino.

Olive Varieties
Frantoio, Leccino, Olivestra di Montalcino, Moraiolo in addition to small percentages of minor varieties such as Ascolana Tenera.

Production Technique
The harvest is carried out by hand stripping the olives during the first weeks of November. The olives are pressed within 24 hours of the harvest. The oil is “cold” extracted. It is stored in stainless steel tanks, filtered and then bottled.

Description
Color: from green to golden yellow according to the year.
Bouquet: fruity, intense and persistent with hints of freshly mown grass, artichoke.
Taste: medium spicy with variable bitter finish, according to the year.

Food Pairings
Ideal as a condiment. To fully appreciate its taste, we recommend using it on toasted bread, traditionally known as “bruschetta”.
Total acidity: 0.3%.

Salsa Balsamica

Etrusca

Production Area
Estate vineyards in the southern hills of Montalcino. Grape varieties: variable percentages of traditional Montalcino white grape varieties Moscadello and Trebbiano.

Production Technique
The late harvested grapes are pressed. The filtered juice is simmered, reduced then cooled down and transferred to wood barrels (4-6 months). In this period, the transformation process begins. Subsequently, a progressive racking takes place into barrels of decreasing capacities (from 60 to 25 liters) and of different wood (oak, chestnut, cherry, ash, mulberry) until the last 25-liter barrel is topped off, out of which, at the end of maturation, the salsa balsamica is taken. The aging lasts for approximately 12 years.

Description
Color: dark brown, strong and lucent.
Bouquet: typical, complex, spicy, brings forth a pleasant and harmonious acidity.
Taste: typical, with great sweet-sour balance.

Food Pairings
Excellent condiment for risotto dishes, particularly indicated for the preparation of white and red meat, fish that has been grilled, baked or cooked in “papillote” or in the oven, on omelets and other sweet-sour dishes. Thanks to its special flavor it can be used also in desserts, sprinkled on fresh berries or vanilla ice cream, for example.
Total acidity: 69%.

Available Formats
0.5 l

Available Formats
0.15 l
**Produzione di Brunello**

*Production Area*
Selected Banfi vineyards in the southern hills of Montalcino.

*Grape Variety*
Brunello di Montalcino. The fermented pomace, after racking, is distilled to highlight its richness and aromas.

*Production Technique*
It is produced in vapor stream continuous distillation with the classical double distillation system of the fragrant Brunello di Montalcino pomace. This pomace maintains the fragrant characteristics of the wine from which it originates. The quality of the pomace and the careful production method conveys unique character to the product.

*Alcohol content*: 45% vol.

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**Acquavite di Prugne**

*Production Area*
Estate plum orchards on slightly sloped terrain at the confluence of Orcia and Ombrone rivers, on the southernmost border of Montalcino.

*Soil Type*
Medium, limestone, calcareous, rocky.

*Variety*
Different clones of the French variety Agen.

*Production Technique*
Obtained by the distillation of the best prunes of the variety Agen, cultivated on 70 hectares of estate orchards. A synthesis of the agronomic tradition of the Banfi estate and modern distillation techniques, it is distinctly full, enveloping and fragrant, with clear varietal flavor.

*Alcohol content*: 40% vol.

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**Available Formats**
- 0.70 l
- 0.50 l