



Description:

Crafted by Castello Banfi, one of Tuscany's most respected estates, the 2019 Brunello di Montalcino is a superb expression of Sangiovese Grosso. Aged for a minimum of four years, including time in both large Slavonian oak casks and smaller French barriques, it balances structure and elegance beautifully. Deep garnet in colour, it reveals layers of dark cherry, plum, leather, and hints of spice, with firm yet refined tannins leading to a long, savoury finish.

Tasting Notes:

Dark Cherry, Plum, Dried Herbs, Leather, Spice, Tobacco

Allergens: Contains sulphites.

Dish Pairing:

- Tuscan-style roast lamb
- Wild mushroom risotto
- Aged Pecorino
- Game meats such as venison or duck

Talking Point:

Castello Banfi was founded by Italian-American brothers John and Harry Mariani in the late 1970s, who worked with renowned enologist Ezio Rivella to elevate Brunello di Montalcino on the world stage. The estate's meticulous research into Sangiovese clones helped refine the quality of modern Brunello, making Banfi a pioneer in scientific viticulture in Italy.