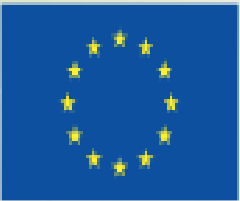




In Pursuit of Excellence



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

SWE AUGUST 11, 2022



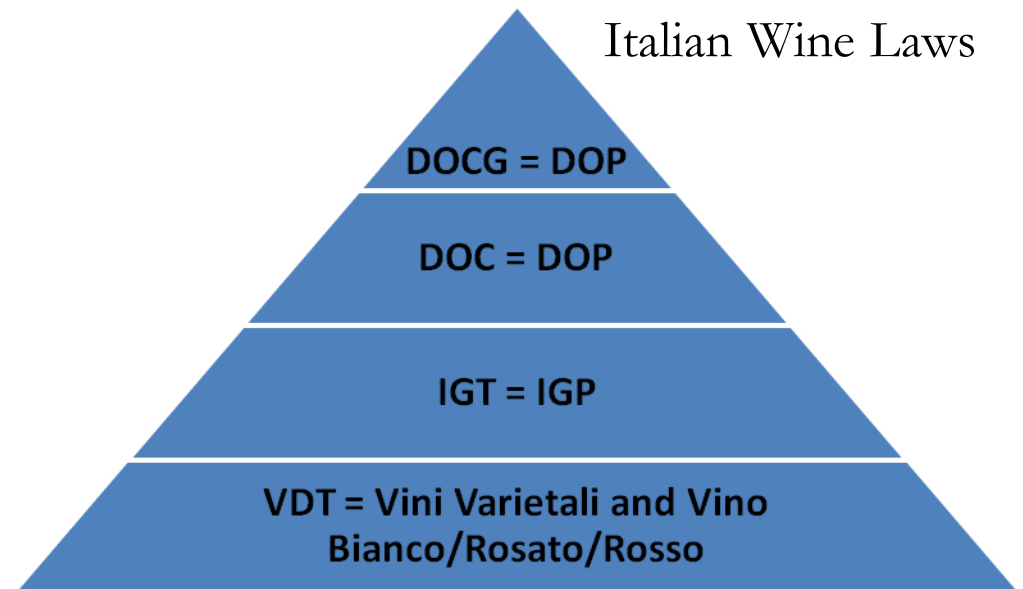
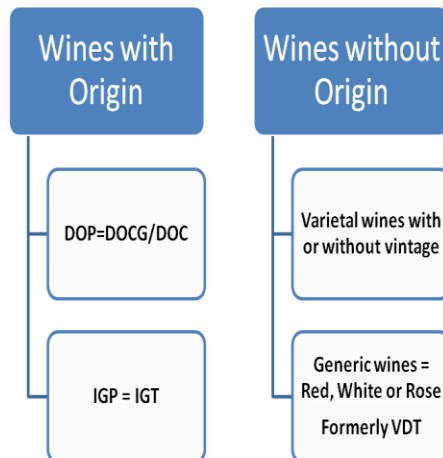
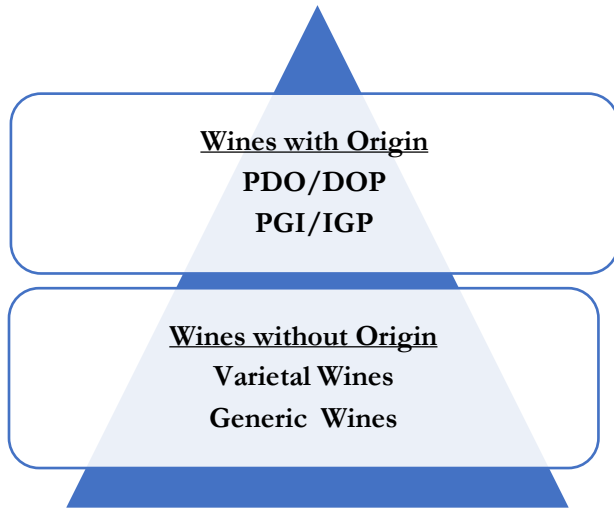
ITALY



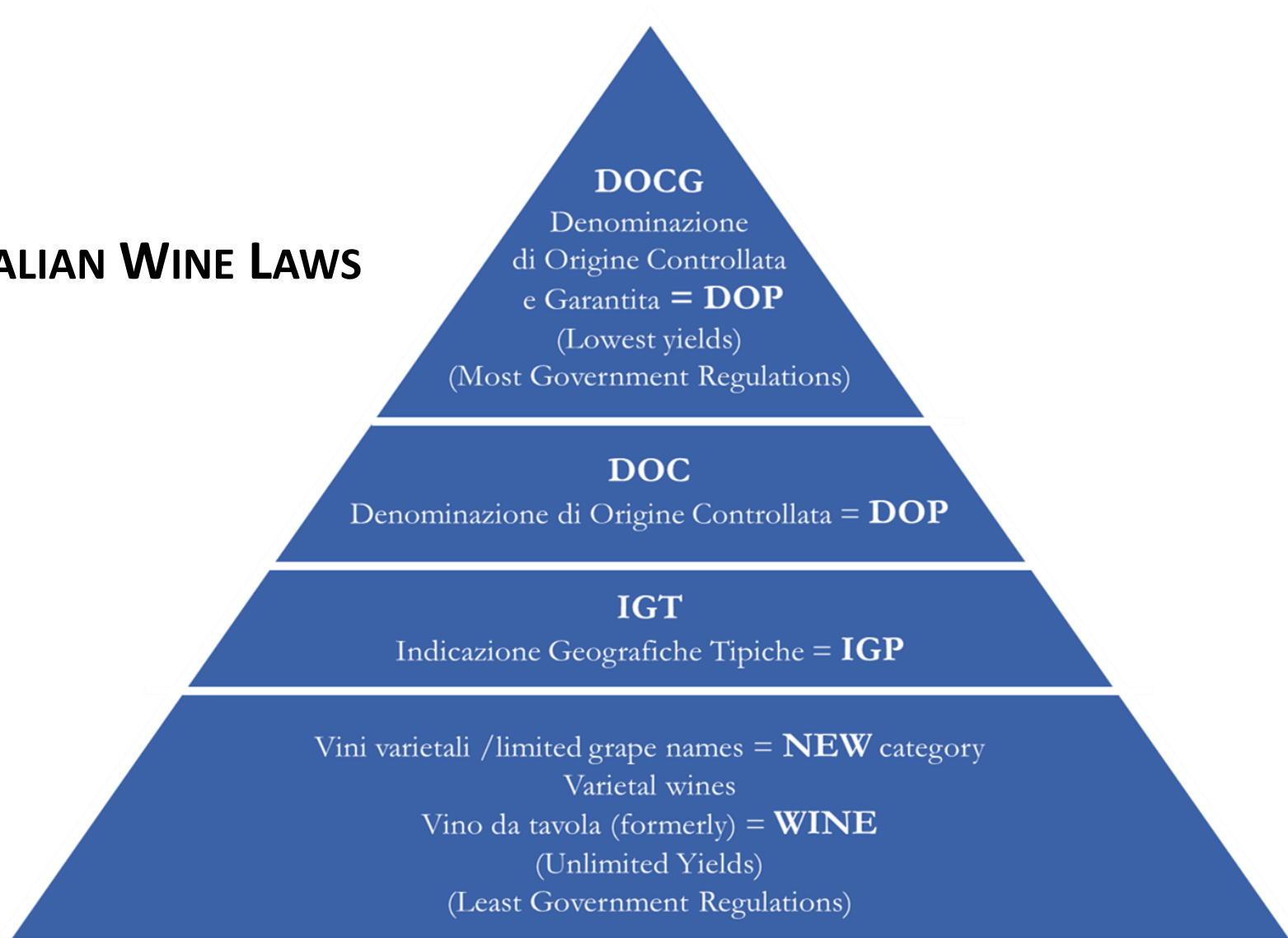
ITALIAN WINE FACTS

- Wine has been produced in Italy for over 4,000 years
- Ancient Greeks dubbed it “Enotria” - land of wine
- Romans propagated the cult of Bacchus - establishing a flourishing wine trade thousands of years ago
- Leading producer of wine in the world
- Thousands of different wines are produced in Italy’s 20 regions
- Hundreds of different grape varieties

EU/OCM Rules



ITALIAN WINE LAWS

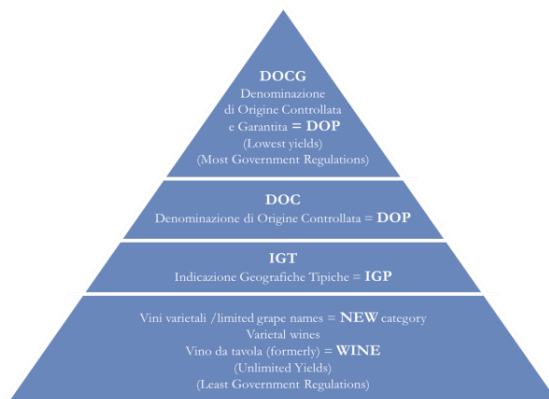


Vini Varietali & Vino

formerly Vino da Tavola

EEC = Varietal Wine or Wine/Vini Varietali or Vini

- Simplest wines
- On par with French Vin de Table/German Tafelwein
- Few government controls
- New EU rules allow for use of following grapes with Country of Origin with/without vintage date:



- Cabernet
- Cabernet Sauvignon
- Cabernet Franc
- Sauvignon
- Wine - Red, White, Rose
- Merlot
- Syrah
- Chardonnay



IGT/IGP

Indication of Typical Geographic Origin

Over 100 wines from 18 regions - no IGT's in Piedmont and Valle d'Aosta
EEC = PGI/IGP – Protected Geographic Indication/Indicazione Geografica Protetta



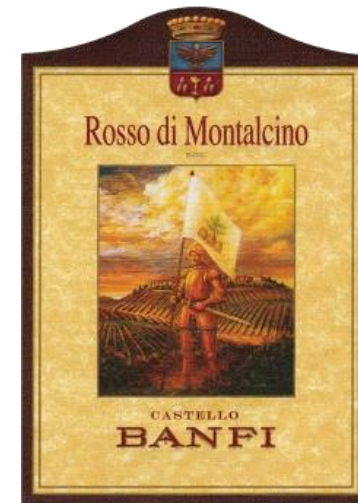
- Appellation was instituted in 1992
- Par with French Vin du Pays and German Landwein
- Less restrictive than DOC – allows producers to experiment
- Some examples - Toscana (not every region has a general IGT), Maremma Toscana, Delle Venezie (inter-region Veneto /Friuli-Venezia Giulia and Trentino-Alto Adige)



DOC/DOP

Denomination of Controlled Origin

- 300 + wines from all 20 regions
- **EEC = PDO/DOP – Protected Denomination of Origin/Denominazione di Origine Protetta**
- Controlled areas of
- Regulates
 - Geography
 - Grapes
 - Yields
 - Some cases – ageing



Some examples – Barbera d’Alba, Alcamo, Salice Salentino, Lambrusco Reggiano, Rosso di Montalcino

A note about UGA’s or MGA or MeGA. **"UGA" stands for "additional geographic unit"; "MGA" (or "MeGA") stands for "additional geographical mention"**. The expressions, basically, are synonymous. They are recognized for DOP wines (DOC and DOCG) to emphasize and emphasize, with greater precision, the geographical origin of the wine, above all, but not only, for those Denominations that embrace a rather large territory. As of 2022 there were UGA/MGA’s in Barbaresco, Barolo, Dogliani, Soave, Chianti Classico soon to be Castelli di Jesi and Chianti.

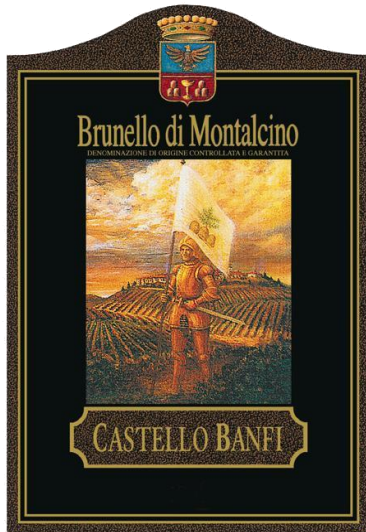


DOCG/DOP

Denomination of Controlled and Guaranteed Origin

77 Wines - only 15 regions

EEC =PDO/DOP – Protected Denomination of Origin/Denominazione di Origine Protetta



- Most Restrictive Category
- Further guarantee of authenticity
- No wine law can guarantee quality
- Lowest yields

A note about UGA's or MGA or MeGA. **"UGA" stands for "additional geographic unit"; "MGA" (or "MeGA") stands for "additional geographical mention"**. The expressions, basically, are synonymous. They are recognized for DOP wines (DOC and DOCG) to emphasize and emphasize, with greater precision, the geographical origin of the wine, above all, but not only, for those Denominations that embrace a rather large territory. As of 2022 there were UGA/MGA's in Barbaresco, Barolo, Dogliani, Soave, Chianti Classico soon to be Castelli di Jesi and Chianti.



What are UGA's or MGA or MeGA

"UGA" stands for "additional geographic unit"; "MGA" (or "MeGA") stands for "additional geographical mention". The two expressions, basically, are synonymous. We could say that "additional geographical unit"(UGA) is the modern expression, while "Additional geographical mention" (MGA) is the expression that was initially coined and that, today, continues to be used in various production specifications.

- 1) Can be recognized **only for D.O.P. wines** (therefore D.O.C. and D.O.C.G.);
- 2) Are **smaller areas, located within the wider territory of the D.O.P.** They can be **municipalities, hamlets, administrative zones** or well-defined and delimited **geographical micro-areas**;
- 3) the additional geographical units must be indicated in a **special list, attached to the production specification** of the reference D.O.P.;
- 4) the wines produced in these areas must be **vinified separately (compared** to those obtained from other grapes) and **claimed in the annual declaration of harvest and production of the grapes.** The **grapes**, of course, must be **harvested in the reference area**;
- 5) For wines produced in these areas there are no other restrictions or specific and more restrictive rules! (An aspect to keep in mind and that, as we will see, differentiates them from other mentions of wine).

The meaning of the UGA / MGA, which can be reported on the label, after and below the indication of the Denomination, is **to emphasize and emphasize, with greater precision, the geographical origin of the wine**, above all, but not only, for those Denominations that embrace a rather large territory.

In short, imagine three concentric circles. The outermost belonging to the D.O.P., the additional geographical unit is located inside it and the vineyard mention is located inside the two circles!

Where are UGA's or MGA or MeGA

Barbaresco, Barolo and Dogliani

Barbaresco was the first denomination to adopt the U.G.A. system, formalised in 2007 with 66 different sites identified as U.G.A. (at the time, the system was called Me.G.A. "Menzione Geografica Aggiuntiva). Barolo followed with their 170 (+11 for the commune names for a total of 181) M.G.A. (now U.G.A.) in 2010. Finally, Dogliani (Dolcetto) identified 76 U.G.A. with the traditional name of "Sorì" in 2018. The name comes from the Langhe dialect for "sunny" that was traditionally used to identify areas particularly voted to viticulture.

"Rive" in Prosecco Superiore

The Consorzio Prosecco Superiore Conegliano Valdobbiadene identified 43 "Rive" as U.G.A. in 2019 to showcase the complexity and specificity of its territory. The "Rive" term is traditionally used in the area to indicate the hillside's steepest vineyards with a favourable microclimate for viticulture. In fact, this term has been used on labels since 2009 but it has been regulated and included in the "disciplinare" from 2019 only.

Soave

The latest denominations to introduce U.G.A. is the Consorzio of Soave with their 33 U.G.A., of which 29 are located in the Soave Classico area. This mapping is the result of 15 years of in-depth studies into the territory characteristics and history. The U.G.A. can be shown on labels from 2019 vintage.

Chianti Classico

11 UGA's have been established they are Greve, Lamole, Panzano, Radda, Gaiole, Castelnuovo, Berardenga, Vagliagli, Castellina, San Donato in Poggio, San Casciano and Montefioralle.

Next up...

The Denominations that are currently working on their U.G.A. classifications are Verdicchio dei Castelli di Jesi and Chianti.

I 77 VINI DOCG D'ITALIA

PIEMONTE - 18

Alta Langa **pinot nero e/o chardonnay dal 90 al 100%**
 Asti e Moscato d'Asti **moscato bianco 100%**
 Canelli o Moscato Canelli, **moscato bianco 100%**
 Cortese di Gavi o Gavi **cortese 100%**
 Erbaluce di Caluso o Caluso **erbaluce 100%**
 Roero o Roero Arneis **arneis min 95%, nebbiolo min 95%**
 Barbaresco **nebbiolo 100%**
 Barbera d'Asti **barbera minimo 90%**
 Barbera Monferrato Superiore **barbera minimo 90%**
 Barolo **nebbiolo 100%**
 Brachetto d'Acqui o Acqui **brachetto almeno 97%**
 Dolcetto di Diano d'Alba o Diano d'Alba **dolcetto 100%**
 Dolcetto di Dogliani Superiore o Dogliani **dolcetto 100%**
 Dolcetto di Ovada Superiore o Ovada **dolcetto 100%**
 Gattinara **nebbiolo (spanna) 90-100%**
 Ghemme **nebbiolo (spanna) minimo 75%**
 Ruché di Castagnole Monferrato **ruché minimo 90%**
 Nizza, **barbera 100%**

LOMBARDIA - 5

Franciacorta **chardonnay e/o pinot bianco - possibile pinot nero (max 50%)
 tranne nella versione Satèn**
 Oltrepò Pavese - vedi disciplinare
 Moscato di Scanzo o Scanzo (passito) **moscato di scanzo 100%**
 Sforzato della Valtellina o Sfurzat di Valtellina (passito) **nebbiolo (chiavennasca) min 90%**
 Valtellina Superiore **nebbiolo (chiavennasca) minimo 90%**

EMILIA ROMAGNA - 2

Albana di Romagna **albana minimo 95%**
 Colli Bolognesi Classico Pignoletto **pignoletto min 95%**

TOSCANA - 11

Brunello di Montalcino **sangiovese (brunello) 100%**
 Carmignano **sangiovese min 50%**
 Chianti **sangiovese dal 70 al 100%**
 Chianti Classico **sangiovese dall'80 al 100%**
 Elba Aleatico Passito o Aleatico Passito dell'Elba **aleatico 100%**
 Montecucco-Sangiovese **sangiovese minimo 90%**
 Morellino di Scansano **sangiovese minimo 85%**
 Vino Nobile di Montepulciano **sangiovese minimo 70%**
 Suvereto **cabernet sauvignon, merlot, sangiovese - vedi disciplinare**
 Val di Cornia Rosso **sangiovese min 40%, cabernet sauvignon e/o merlot max 60%**
 Vernaccia di San Gimignano **vernaccia di San Gimignano minimo 85%**

CAMPANIA - 4

Aglianico del Taburno **aglianico minimo 85%**
 Taurasi **aglianico minimo 85%**
 Fiano di Avellino **fiano minimo 85%**
 Greco di Tufo **greco minimo 85%**

SICILIA - 1

Cerasuolo di Vittoria **nero d'avola 50-70%, frappato 30-50%**

FRIULI VENEZIA GIULIA - 4

Colline Orientali Friuli Picolit **picolit minimo 85%**
 Lison **tai minimo 85%**
 Ramandolo **verduzzo friulano (verduzzo giallo) 100%**
 Rosazzo **friulano min 50%, sauvignon 20-30%, pinot bianco e/o chardonnay 20-30%,
 ribolla gialla max 10%**

VENETO - 14

Amarone della Valpolicella **corvina veronese 45-95% (corvinone max 50%), rondinella 5-30%**
 Bagnoli Friularo o Friularo di Bagnoli **raboso Piave minimo 90%**
 Bardolino Superiore **corvina veronese 35-80%, rondinella 10-40%, molinara max 15%**
 Montello Rosso o Montello **cabernet sauvignon 40-70%, merlot e/o cabernet franc e/o Carmenère 30-60%**
 Piave Malanotte o Malanotte del Piave **raboso piave min 70%, raboso veronese massimo 30%**
 Recioto della Valpolicella **corvina veronese 45-95% (corvinone max 50%), rondinella 5-30%**
 Colli Asolani Prosecco o Asolo Prosecco **glera min 85%**
 Colli di Conegliano - (bianco, rosso, Refrontolo (anche Passito) e Torchiato di Fregona)
 Colli Euganei Fiori d'Arancio (bianco, spumante, passito) **moscato giallo minimo 95%**
 Conegliano Valdobbiadene Prosecco **glera minimo 85%**
 Lison **tai minimo 85%**
 Soave Superiore **garganega minimo 70%, trebbiano di Soave (nostrano) e chardonnay max 30%**
 Recioto di Gambellara **garganega 100%**
 Recioto di Soave **garganega min 70%, rimanente trebbiano di Soave (nostrano)**

UMBRIA - 2

Torgiano Rosso Riserva **sangiovese dal 70 al 100%**
 Sagrantino di Montefalco **sagrantino 100%**

MARCHE - 5

Conero **montepulciano minimo 85%, sangiovese massimo 15%**
 Vernaccia di Serrapetrona (spumante) **vernaccia nera minimo 85%**
 Offida **passerina min 85% I pecorino min 85% I montepul min 85%**
 Castelli di Jesi Verdicchio Riserva **verdicchio minimo 85%**
 Verdicchio di Matelica Riserva **verdicchio minimo 85%**

ABRUZZO - 2

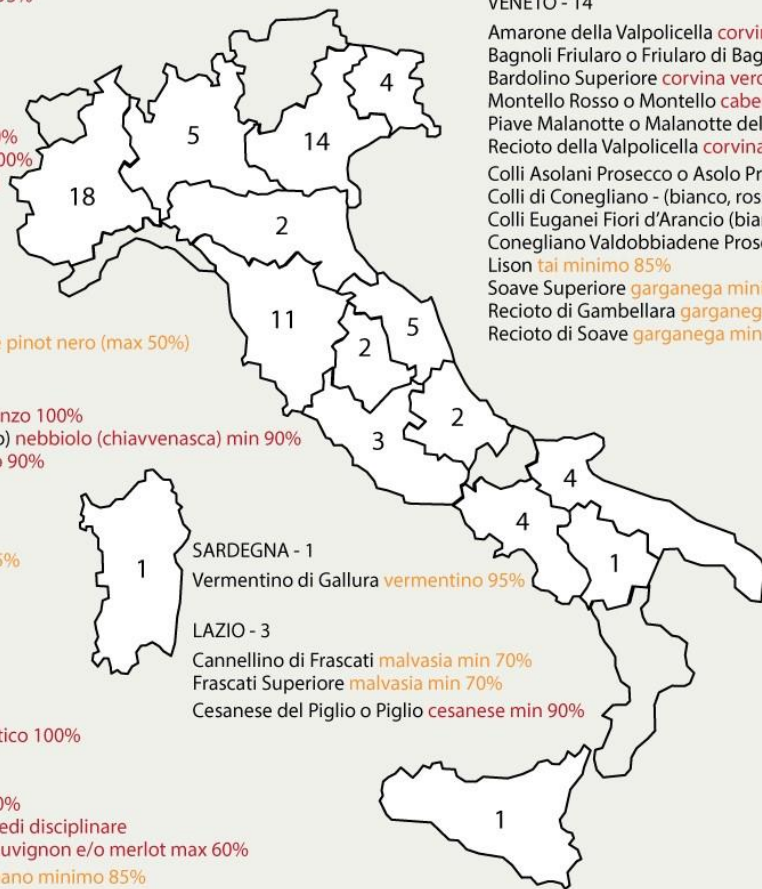
Terre tollesi o tullum **trebbiano, montepulciano**
 Montepulciano d'Abruzzo Colline Teramane **montepulciano min 90%,
 sangiovese massimo 10%**

PUGLIA - 4

Castel di Monte Bombino Nero **bombino nero minimo 90%**
 Castel del Monte Nero di Troia Riserva **nero di troia minimo 90%**
 Castel del Monte Rosso Riserva **nero di troia min 65%**
 Primitivo di Manduria dolce naturale **primitivo 100%**

BASILICATA - 1

Aglianico del Vulture Superiore **aglianico del Vulture 100%**





HOW ITALIAN WINES ARE NAMED...

- **Grape Variety** - Lambrusco, Sangiovese, Trebbiano, etc. Usually in conjunction with an IGT or DOC
- **Area/Zone of Production** - Barolo, Chianti, Gavi, Valpolicella, etc.
- **Grape Variety and Area/Zone** - Brunello di Montalcino, Vernaccia di San Gimignano, Brachetto d'Acqui, etc.
- **Fantasy /Proprietary Names** - Excelsus, Sassicaia, Summus, Tignanello, etc. Usually designated as part of an IGT or DOC. Many of these wines are part of the LUXURY Category.



HOW ITALIAN WINES ARE NAMED

GRAPE VARIETY

LAMBRUSCO, SANGIOVESE, PINOT GRIGIO, TREBBIANO,
VERMENTINO, ETC.



HOW ITALIAN WINES ARE NAMED

AREA/ZONE OF PRODUCTION

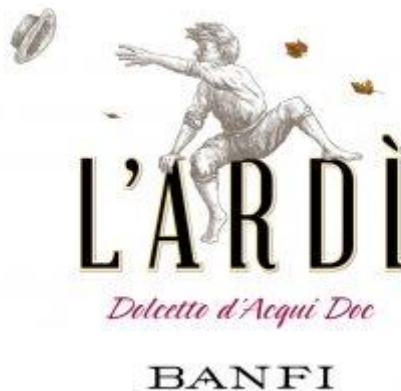


- **BAROLO**
- **CHIANTI**
- **GAVI**
- **VALPOLICELLA, ETC.**

HOW ITALIAN WINES ARE NAMED

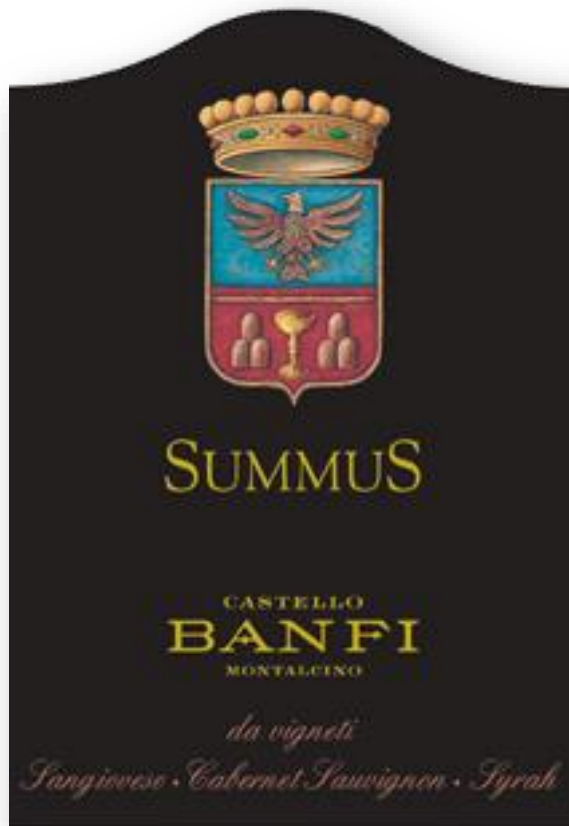
GRAPE VARIETY AND AREA/ZONE OF PRODUCTION

BRUNELLO DI MONTALCINO, VERNACCIA DI SAN GIMIGNANO,
DOLCETTO D'ACQUI, BRACHETTO D'ACQUI, ETC.



HOW ITALIAN WINES ARE NAMED

FANTASY / PROPRIETARY NAMES



- BELNERO
- EXCELSUS
- SUMMUS
- SASSICAIA
- TIGNANELLO

All are now designated as part of an IGT or DOC





ITALIAN WINE TERMS

ITALIAN WINE TERMS

- **AMABILE** - semi- sweet, off-dry
- **AMARO** - bitter
- **AMARONE** - means “bitter” as in Amarone della Valpolicella to differentiate from the sweet dessert recioto wines
- **ANNATA** - vintage year
- **BARRIQUE** - small barrel
- **BIANCO** - white
- **BOTTIGLIA** - bottle
- **BOTTE** - large cask or barrel
- **BRUT** - dry (sparkling wine)
- **CANTINA** - winery or wine cellar
- **CASTELLO** - castle
- **CHIARETTO** - pale red (rose')
- **CLASSICO** - historic or "classic" growing area of a specific zone
- **COLLI** - hills
- **CONSORZIO** - group of producers of a specific wine
- **DOLCE** - sweet
- **ENOTECA** - wine library, public or commercial
- **FRIZZANTE** - lightly sparkling
- **MGA or MeGA** – Menzionata Geografica Aggiuntiva – Additional Geographic mention
- **PASSITO** - wine made from semi-dried grapes
- **POGGIO** - hill.
- **RECIOTO** - full tasting, sweet wine made from partly dried grapes
- **RISERVA** - wine which has been aged a longer, specified time than non-Riserva counterpart. Applies to DOC and DOCG
- **ROSATO** - rose'
- **ROSSO** - red wine
- **SECCO** - dry
- **SPUMANTE** - sparkling wine, dry or sweet
- **SUPERIORE** - in DOC wines this indicates a higher level of alcohol or ageing and sometimes a special geographic origin
- **UGA** – Unita Geografica Aggiuntiva – Additional Geographic Unit
- **VIVACE** - synonym for frizzante



GRAPE VARIETIES



IMPORTANT WHITE WINE GRAPES



Albana	Grecanico	Ribolla Gialla
Arneis	Grechetto	Riesling Italico
Catarratto Bianco	Greco	Riesling Renano
Chardonnay	Grillo	Sauvignon
Coda di Volpe	Inzolia	Sylvaner
Cortese	Malvasia	Torbato
Damaschino	Moscato/ Moscadello	Trebbiano
Drupeggio	Muller Thurgau	Verdeca
Erbaluce	Nasco	Verdello
Falanghina	Nuragus	Verduzzo
Favorita	Picolit	Vermentino
Fiano	Pagadebit (Bombino)	Vernaccia di Oristano
Friulano	Pigato	Vernaccia di San Gimignano
Garganega	Pinot Bianco	Zibibbo (Moscato)
Gewürztraminer	Pinot Grigio	
Glera (formerly Prosecco)	Procanico	





PINOT GRIS/GRIGIO





IMPORTANT RED WINE GRAPES



Aglianico	Grignolino	Perricone
Aleatico	Lagrein	Piedirosso
Barbera	Lambrusco	Pignolo
Bonarda	Lancellotta	Pinot Nero
Brachetto	Malbec	Primitivo
Cabernet Sauvignon	Malvasia Nera	Refosco
Cabernet Franc	Mammolo	Rondinella
Canaiolo	Marzemino	Rossese
Cannonau	Merlot	Ruche'
Cesanese	Molinara	Sagrantino
Corvina	Montepulciano	Sangiovese
Croatina	Moscato Nero	Syrah
Dolcetto	Nebbiolo	Schioppettino (Ribolla Nera)
Freisa	Negrara	Teroldego
Gaglioppo	Negro Amaro	Vernaccia di Serrapetrona
Gamay	Nerello	
	Nero d'Avola	



ITALY PRODUCES WINE IN ALL 20 REGIONS .

- 1. AOSTA VALLEY**
- 2. PIEDMONT**
- 3. LOMBARDY**
- 4. LIGURIA**
- 5. TRENTINO ALTO ADIGE**
- 6. VENETO**
- 7. FRIULI VENEZIA GIULIA**
- 8. EMILIA ROMANGNA**
- 9. TUSCANY**
- 10. MARCHE**
- 11. UMBRIA**
- 12. LAZIO**
- 13. ABRUZZO**
- 14. MOLISE**
- 15. CAMPANIA**
- 16. PUGLIA**
- 17. BASILICATA**
- 18. CALABRIA**
- 19. SICILY**
- 20. SARDINIA**



TUSCANY OR TOSCANA



PLACIDO.





TUSCANY OR TOSCANA



- Tuscany takes its name from the Etruscans
- Soils were formed millions of years ago leaving rich marine sediments
- Ideal climate
- Chianti most famous of Tuscan wines
- Brunello di Montalcino is considered the greatest
- Super Tuscans a category (with no official status) created in the 80's and 90's - includes both reds and whites
- DOCG's – 11 - Brunello, Chianti, Chianti Classico, Vino Nobile, Carmignano Rosso, Morellino di Scansano, Vernaccia di San Gimignano, Elba Aleatico Passito, Montecucco Sangiovese, Suvereto, Val di Cornia Rosso
- DOC/DOP – 41
- IGT/IGP – 6
- 60% + of production is at DOC/DOP/DOCG level
- 80% + of all production is red
- UGA's – 11 in Chianti Classico (only Gran Selezione). Chianti may be adding UGA's as well



TUSCANY OR TOSCANA



▪ Important Grapes

- White - Vernaccia, Malvasia, Trebbiano, Chardonnay, Pinot Grigio, Riesling, Moscadello, Sauvignon, Vermentino, Grechetto
- Red - Sangiovese, Canaiolo, Mammolo, Colorino, Syrah, Cabernet, Gamay, Malvasia Nera, Montepulciano, Pinot Nero

▪ Important Wines

- White - Vernaccia di San Gimignano, Moscadello di Montalcino, Galestro, Vermentino
- Red - Brunello, Chianti, Chianti Classico, Vino Nobile, Carmignano, Morellino di Scansano, Bolgeri, Bolgheri Sassicaia, Rosso di Montalcino
- Whites and reds - Bolgheri, Elba, Parrina, Pomino, Sant'Antimo

Florence



Florence



Montepulciano



San Gimignano



Maremma



Siena

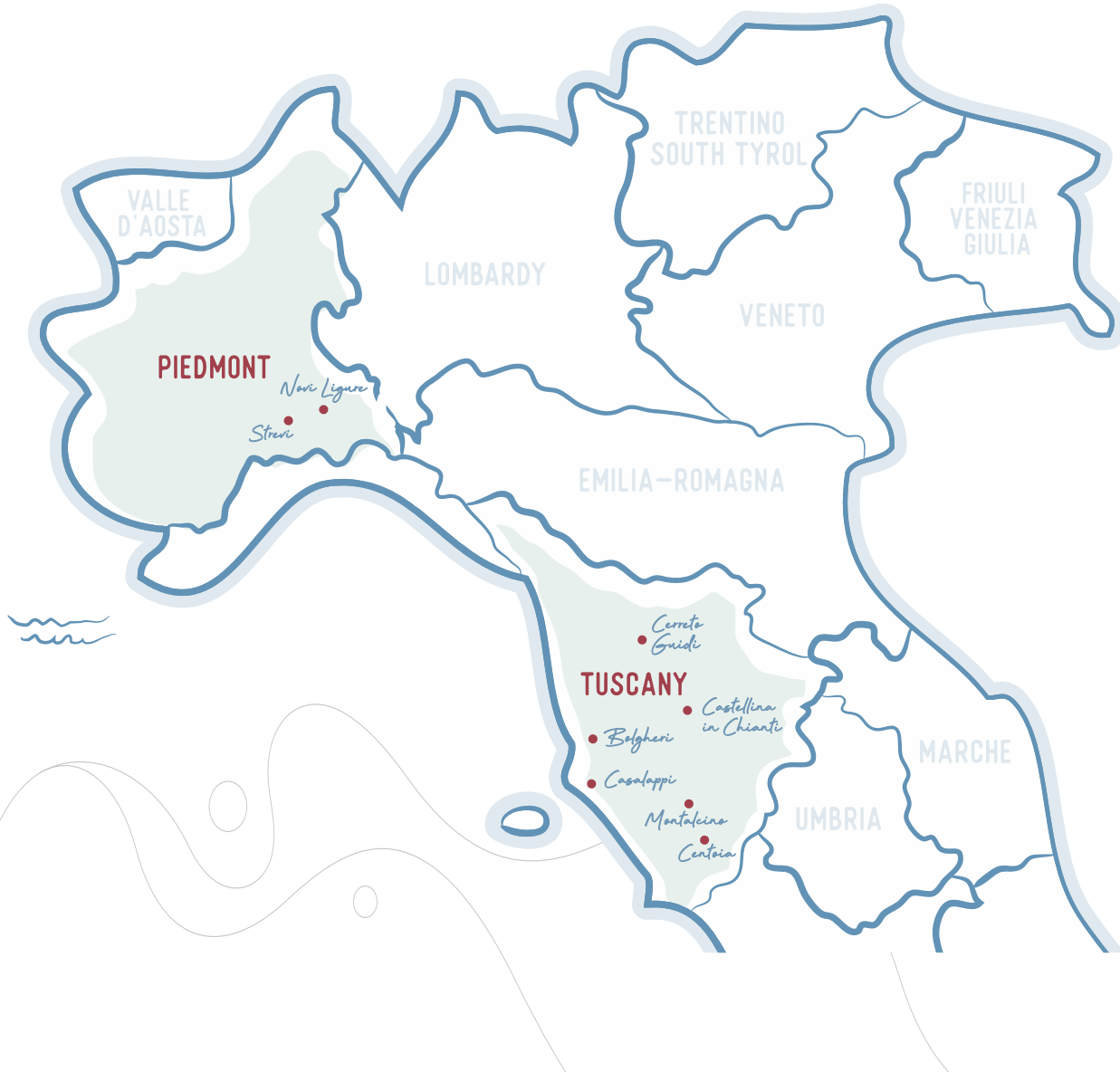


Siena Palio





Banfi in Italy



3 Generations – Family Owned and Operated



- The **Banfi** name comes from the aunt of Giovanni F. Mariani Sr., **Teodolinda Banfi**: she was the head of household for Pope Pius XI and was a connoisseur of fine wine. She influenced and inspired her nephew Giovanni F. Mariani Sr. with her passion.
- In 1919, in New York, **Giovanni F. Mariani Sr.** founded a small company to import the wines of Italy, calling it Banfi in honor of his aunt and mother.
- It was Giovanni's two sons, John and Harry, who expanded Banfi Vintners, and founded the Castello Banfi vineyard estate in Montalcino.
- Today, Banfi is led by the founder's granddaughter **Cristina Mariani-May**, who is president and CEO. Her father, Chairman Emeritus Dr. John F. Mariani, continues as active counsel to the executive committee and is a member of the firm's advisory board.





Cristina Mariani-May

Family proprietor. CEO.

Champion for Luxury Wine & Hospitality Business



Just selected as one of Luxury Daily's Women to Watch 2021

Sept/Oct 2020 Tasting Panel Magazine Cover Story

Recognized as one of *Fortune's Most Innovative Women (Food & Drink)*, *Woman of the Year (Drinks Business International)*

She spearheads innovation, education, portfolio premiumization, even pivoting during Covid to host Wine Enthusiast's first Instagram Live Tasting.

Her reach extends beyond industry: featured speaker for Climate Change Leadership, Porto, 2019.

Cristina elevates Castello Banfi to an award-winning, luxury destination; Il Borgo, on-property boutique hotel joining Relais & Chateaux.









Castello Banfi is a family-owned vineyard estate and winery located in the Brunello region of Tuscany. This award-winning estate was founded on the philosophy of blending tradition with innovation, and is recognized as a pioneer in elevating the standards of Italian winemaking.

Dedication to excellence has won the approval of aficionados the world over. Capturing honor after prestigious honor, Castello Banfi is a constellation of single vineyards encompassing over three dozen varying subsoils. The estate is renowned for its clonal research that allows noble grape varieties to thrive in their optimal terroir, creating not only a consistently outstanding Brunello, but the ultimate expression of Montalcino Super Tuscans.



The Story



1978

Villa Banfi is born

1979

Acquisition of Cantina Bruzzone in Strevi, Piedmont

1980

Initiation of the zonation project in Montalcino

1982

Initiation of clonal research on Sangiovese

1983

Acquisition of Castello di Poggio alle Mura

1984

Inauguration of the winery in Montalcino

1986

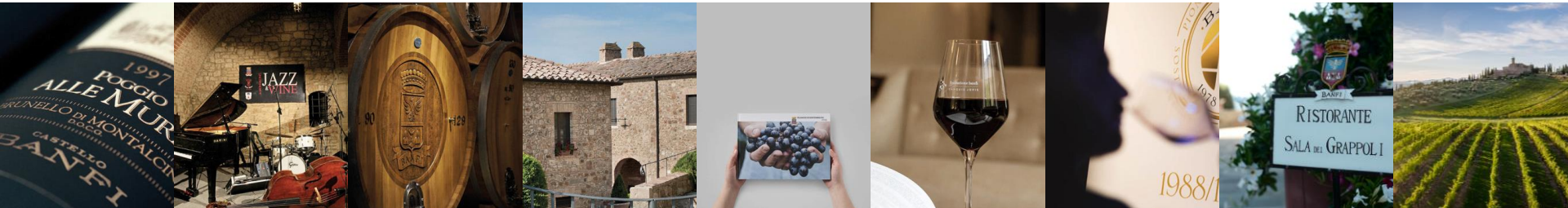
Birth of the Fondazione Banfi

1990

The vintage that changed the history of Montalcino

1992

Inauguration of the Glass and Bottle Museum



1997

First vintage of "Poggio alle Mura" Brunello, result of 20 years of Sangiovese research

1998

First edition of the Jazz & Wine festival in Montalcino

2005

Achievement of Ethical Certification SA8000

2007

Opening of «Il Borgo» the pearl of our hospitality

2015

First edition of Sustainability Report

2017

Birth of Sanguis Jovis – Sangiovese School

2018

40 years

2020

Achievement of Michelin Star

2021

Achievement of Equalitas certification



Luxury *Rooted* in Sustainability

One of the highest ratios of forest to cultivated land among European wine estates

Dense with olive groves, plum trees and woods

Only 1/3 planted to vine

Globally recognized for environmental, social, and ethical responsibility (ISO 14001 and SA8000)

Leader in customer satisfaction (ISO 9001: 2000)

CASTELLO
BANFI



What Defines Castello Banfi?

1) Unique Vineyard Estate

A constellation of single vineyards on one contiguous Tuscan property with varying terroirs: soil composition and microclimates; each creating unique characteristics of each single vineyard in the final blend of Brunello.



2) Clonal Research

Over 35 years of research on Sangiovese clones culling down 650 clones to 15 that represent the best characteristics of this exceptional grape and land. We shared our results with the wine community and registered our clones with the European Government.



3) Horizon Project

2007 was the first vintage from what we call the 'Horizon Project'. Simply defined as 'a winery within a winery'. Extreme attention to detail in conjunction with Sustainability, Microvinification in our Patented hybrid fermentation tanks creating the most natural and truest expression of each single vineyard...from the vine right to your glass.





CASTELLO
BANFI
Wine Resort

Our Hospitality



Our Enoteca/Wine Bar recreates the atmosphere of a true Tuscan wine shop where, alongside our estate still and sparkling wines, grappa, extra virgin olive oil and Salsa Etrusca, you will find numerous local artisan food and crafts.



Dining
Sala dei Grappoli
A One Star Michelin classical Tuscan restaurant in the shade of our medieval castle of Poggio alleMura. In a very pleasant atmosphere, our menu offers the traditional dishes of Montalcino and Tuscany.



The “Museum of Bottle and Glass” illustrates the various eras of glass production through history, from the 5th century BC to our current day.



The Balsameria
Beneath the north wing of the Castello Banfi lies the long, evocative Balsameria. In this place, once used as a remote storage for the castle, our precious Salsa Etrusca is born and evolves.



Castello Banfi Il Borgo



Rooms and suites

Relax in the ample rooms and suites, designed and original, embellished and decorated by hand, with premium fabrics and exclusive accessories which underline the inherent elegance.



Swimming pool

Our swimming pool lords luxuriously over the Sangiovese.



La Pergola

The shade of our Pergola and the aroma of our lovingly white roses offer a space from which guests can admire a stupendous panorama.



The Reading room

A silent space facing the inner courtyard of the Castello, reserved exclusively for Borgo guests, offers a warm and peaceful atmosphere.



Philosophy



PIONEERING

The first decade is characterized by the Mariani family's pioneering approach in Montalcino. Bold investment supported an audacious dream to elevate the region's standards for fine wine, sparking a renaissance in Italian winemaking.

RESEARCH

In-depth study and intense research, from soil types and vine clones to the influence of wood and stainless steel in fermentation, in conjunction with leading universities. Initial work lays the foundation for cutting edge innovation as an integral part of our culture and philosophy.

INNOVATION

Parlaying the results of our research into concrete innovation in the vineyards as well as the winery. Results and developments shared with the greater community. Our relentless pursuit of excellence is dedicated to building a better wine world.

SUSTAINABILITY

Recognition for - and deepening of - our consideration for the environment, care for our colleagues, and service to the customer. As guardians of the Tuscan Terroir we preserve, nurture, protect and promote this precious land in perpetuity.





Fondazione Banfi/Foundation Banfi

Fondazione Banfi was established in 1986, with the goal to promote and disseminate the philosophy and the culture associated to the **world of wine**.

The Fondazione is a non-profit organization and is committed to promoting, disseminating and enhancing, on a national and international level, study, research and public outreach of the viticultural and enological culture and practices from antiquity to modern times.



Sanguis Jovis

School for Higher Education of Sangiovese is the first and only permanent study center on Sangiovese, aimed to increase and disseminate the culture of Sangiovese all over the world.



Jazz & Wine in Montalcino

More than just a music festival: a cultural project which began in 1998 with a beautiful intuition, thus developing with the cooperation among Banfi, the Rubei family, the town of Montalcino and its authorities.



The Glass and Bottle Museum

Set up in the Castle of Poggio alle Mura, in addition to the rare collection of glass from the Roman era, ancient wine bottles, delicate carafes, Venetian glasses and works of art are exhibited.



Balena Brunella

The fossil skeleton of the Pliocene period, belonging to the "Brunella" whale, is considered to be one of the most significant paleontological findings of recent decades.



VERMENTINO

- **VERMENTINO** was originally said to have been brought to the island of Corsica in the 13th or 14th century but it was mentioned in Piemonte in 1658 as *fermentino*. Some scholars say the name Vermentino from the word **vermene**, a local dialect word describing a **young, flexible shoot**. However, it is likely based on fermentino, referring to the fizzy character of young wine.
- Vermentino today in Piemonte, is known as Favorita, the favorite one. It is called Pigato in Liguria after its “pigmented” skin...at harvest the grape develops freckles or measles which don't interfere with the taste but the skin is definitely “pigmented or Pigato”.
- While it was originally thought that Vermentino was introduced from Spain to Sardegna and Corsica between the 14th and 17th centuries, **though the grape variety has never been found in Spain and DNA finds no connection with Spain.**

BANFI

There's something new in the air







*Pale yellow in color,
crisp and delightfully
fresh with an intense
fruit-forward bouquet
of exotic fruit and
spices typical of the
Mediterranean coast.*



LA PETTEGOLA VERMENTINO TOSCANA IGT

La Pettegola's translation take on a double meaning. The first representing the name of the coastal sea birds and the second meaning, the gossipier. Think of the sweet little old ladies in the square chatting about the goings-on of town. Once you taste it, everyone will be talking about La Pettegola.

SOIL

Sandstone soil with a strong presence of friable rock.

PRODUCTION TECHNIQUE

Following a very soft pressing, the fermentation takes place for about 13-16 days in temperature-controlled stainless steel tanks.

BOUQUET

Delightfully fresh with an intense fruit forward bouquet of exotic fruit and spices typical of the Mediterranean coast.

TASTE

Fresh, crisp with well-balanced acidity and clean finish.

FOOD PAIRING

Lovely as an aperitif, ideal with seafood, salads, sandwiches and vegetable dishes.

ORIGIN

Maremma, Tuscany

VARIETIES

100% Vermentino

ANALYSIS

Alcohol	13% Vol
Total Acidity	6.13 g/l
Residual Sugar	4.5 g/l

SIZE(S)

750ml 0 80516 41054 8

PACK(S)

750ml 6pk





La Pettegola

Toscana IGT

2020

VARIETIES

Vermentino

DESCRIPTION

Aromatics and acidity for lively and stylish Vermentino!

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Straw yellow wine, with intense citrus and yellow peach aromas accompanied by notes of flowers and sage. Its full body is well balanced by its freshness. Very persistent and fruity finish on the palate

Outstanding pairing with fish dishes or vegetarian recipes. Perfect also as an aperitif.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 3 months



Alcohol: 13%



Suggested serving temperature: 10-12°C

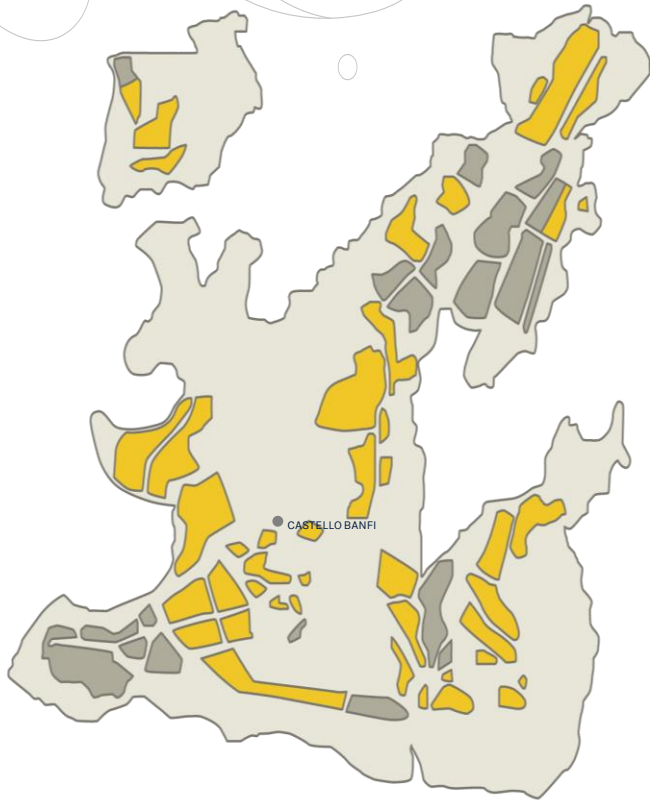
FORMATI DISPONIBILI:
0,375 L - 0,75 L - 1,5 L

banfi.it

\$16-20

Most Unique Vineyard Estate made up of a Constellation of Single Vineyards





Zonation

A constellation of single vineyards on one contiguous Tuscan property with varying terroirs: soil composition and microclimates; each creating unique characteristics of each single vineyard in the final blend of Brunello.

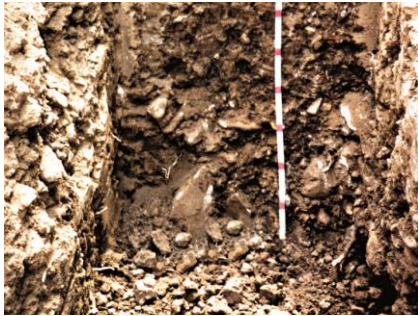
A CONSTELLATION OF SINGLE VINEYARDS

Total vineyards planted with Sangiovese: 400 ha/988 ac

- 30 ha/74 ac are dedicated to the production of Rosso di Montalcino DOC
- 173 ha/427 ac are dedicated to the production of Brunello di Montalcino DOCG



29 soil types | 29 terroirs – 100 microclimates



Altitude (150 mt/ 492 ft)

Clay, compact soil and mild temperature - more elegant wines



Altitude (200-350 mt/656-1148 ft)

Sandy, light and dry soil - more tannic and concentrated wines



Height (350 mt/1148ft)

Medium texture and deeper soil - more flavored and full-bodied wines

Super Tuscans

To some people this is a nebulous category. “Must Super Tuscans include some Sangiovese or not?,” they ask. “What makes them super?” “Are they worth it?” “Is this a 20th century creation?”

Suffice it to say, a super Tuscan may be white or red. It is typically a non traditional wine that doesn't follow local traditions. Most agree that in order to wear the mantle, super Tuscan, the wine should be aged for a period of time in French oak.

According to Italian journalist Bruno Donati in the September 1998 issue of *Italian Wine and Spirits Magazine*, “Tuscany was unquestionable (sic) the first region to launch the new enological epoch that began with Sassicaia; the wines were described as innovative... but the British and Americans gave them the name *Super Tuscans*.”

Donati continued “The name is applied to wines that are made from grapes cultivated in the most prestigious vineyards, plots that are the pride of their owners. They are wines that are cosseted in new *barriques*, often acquired for them alone.

They are wines that the law *originally* was unable to accommodate so they had to go to the market labeled as *vini da tavola* or ordinary wines, relegated to the level of run-of-the-mill products. These are wines that bear the imprint of the *terroir* or soil, the many reflections of the inimitable equilibrium of the Tuscan landscape as it was depicted by some of the world's greatest artists...”



CHARDONNAY

- **Chardonnay** did not become common until the end of 19th century but it more than likely originated in between Lyon and Dijon in central eastern France. They say the variety may actually **take its name from the village of Chardonnay in Maconnais in southern Burgundy**. DNA tells us that **Chardonnay is a natural cross of Pinot and Gouais Blanc (one of the most ancient and prolific wine grapes of Europe.)**
- Today Chardonnay is one of the most versatile wine grapes in the world. Early budding makes it prey to spring frosts and thin-skin make it susceptible to diseases like powdery mildew and coulure.



Deep yellow-straw color with gold hues. Intense and fruit forward aromas with spicy notes of vanilla. Soft and dry taste with hints of apple, peach, and apricot surrounded by light vanilla.



FONTANELLE TOSCANA IGT

This 100% Chardonnay belongs to the Castello Banfi estate-bottled single vineyard range. Thanks to the microclimate of our Montalcino vineyards and to the aging in barrique, this aristocratic favorite is imbued with complexity.

SOIL

Calcareous and well-drained.

PRODUCTION TECHNIQUE

Whole grape bunches are chilled to 47-50°F prior to pressing and destemming. The free-run juice is separated and clarified over 48 hours by cold sedimentation, and only the clear must is inoculated with yeast for the alcoholic fermentation and racked into barriques. The wine is aged on the lees in barriques for 7 months, with weekly stirring. It is then bottled and aged for an additional 8 to 10 months.

BOUQUET

Intense fruit forward aromas with spicy notes of vanilla.

TASTE

Smooth structure, with a pleasant acidity, both upfront and lasting well into the finish. Soft and dry taste with hints of apple, peach and apricot surrounded by light vanilla.

FOOD PAIRING

Perfect with white meats, grilled fish, and pasta.

ORIGIN

Montalcino, Southern Tuscany, Italy

VARIETIES

100% Chardonnay

ANALYSIS

Alcohol	14.5% Vol
Total Acidity	6.3 g/l
Residual Sugar	2.0 g/l

SIZE(S)

750ml 0 80516 05004 1

PACK(S)

750ml 6pk



AVAILABLE FORMATS:
0,75 L - 1,5 L

Fontanelle

Toscana IGT

2020

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

A typical chardonnay from Montalcino, elegant and complex that expresses at best the characteristics of the territory.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

The result is a straw yellow colored wine which on the nose, it is characterized by intense fruity and floral aromas. In the mouth, hints of pear, apricot and elder blend in a smooth and well balanced structure, with a hint of sapidity. The finish is persistent and characterized by toasted notes of vanilla.

White wine with excellent aging potential. It perfectly pairs with elaborate fish dishes, but also with simple white meat plates.

TECHNICAL NOTES



Soil: clay - area characterized by slopes with a gentle incline. The soils, calcareous and mineral, develop on clay from marine Pliocene sediments.



Trellising System: spurred cordon - Banfi alberello
Planting Density: 4200 vines/ha.
Yield: 75 q/ha.



Fermentation: in temperature-controlled (16°C) French oak barrique
Aging: in French oak and acacia barrique (350 L) with *batonnage* and *roulage* for 10 months



Alcohol: 13,5%



Suggested serving temperature: 12-14°C



First vintage produced: 1982

banfi.it

\$20-25



AVAILABLE FORMATS:
0,75 l - 1,5 l

Fontanelle

Toscana IGT

2019

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

A typical chardonnay from Montalcino, elegant and complex that expresses at best the characteristics of the territory.

The growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest resulted in very good quality results.

The result is a straw yellow colored wine which on the nose, it is characterized by elegant, fruity and floral aromas. In the mouth, hints of pear, apricot and elder blend in a smooth and well balanced structure, with a hint of sapidity. The finish is persistent and characterized by notes of vanilla.

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Alcohol: 13%



Suggested serving temperature: 12-14°C



First vintage produced: 1982

\$20-25

banfi.it

SANGIOVESE

- **Sangiovese, clearly a native, is the most widely planted of Italy's red grape varieties and is of particular interest in Emilia Romagna, Tuscany, the Marches and Umbria.** Some suggest that the grape may have even originated in Tuscany in the 12 or 1300's when it may have been known by the name Sangiogheto.
- ***Sangiovese* or *Sangiogheto*** is a word that has created much confusion and argument. Some say that *Sangiovese* is a synonym for the Sangiovese of Chianti, still others insist that it is the "original" Sangiovese varietal of Montalcino.
- **Over 650 clones of Sangiovese have been identified in the Tuscany alone, approximately 15 of which have been studied and registered by Castello Banfi (the only winery to undertake such a project).**
- **Sangiovese is used in the production of Brunello di Montalcino, Chianti, Chianti Classico, Vino Nobile di Montepulciano, Carmignano, Morellino di Scansano, Sangiovese di Romagna, Rosso Conero, among others.**
- It was believed (before DNA studies) that the Sangiovese of Chianti was a small berried, thin-skinned grape while that of Montalcino (and Montepulciano and Scansano) was a larger, thicker skinned berry. This information has been proven false. In fact, the exact same clones when planted in these different zones (due to terroir, et al) produce significantly different wines.



SANGIOVESE

- **Brunello was originally the local name for the grape in Montalcino.** Today that name is only used in conjunction with di Montalcino for the finished wine which undergoes at least four years of ageing. Sangiovese is nicknamed **Morellino** along the Tuscan seacoast and uses the name **Prugnolo or Prugnolo Gentile** in the Montepulciano zone.
- DNA studies now suggest that grapes like Corinto Nero and Nerello of Southern Italy may be part of the Sangiovese family.
- Its quite difficult to trace the origins of Sangiovese as not much was written about it before the 1500's. Some suggest the grape could be of Etruscan heritage (**sani-sva – offer to the fathers/gods**) while others insist the name of the grape was **sanguis Jovis** (blood of Jove-Jupiter). Still another story says the wine produced from this red grape was “good for blood” or giovevole di sangue. Another theory suggests the name comes from the variety's early budbreak in dialect “**sangiovannina**” or early grape.
- There have been a number of fascinating studies on the origin of this grape. Some suggest that it is the offspring of a famous Italian red grape known as Ciliegolo while other studies insist that Sangiovese is the parent!



SANGIOVESE

- **Sangiovese di Romagna differs from Sangiovese of Tuscany as that of Romagna, produces a very "juicy" grape. Depending upon the particular clone used, the wines here range from pale and thin to richly colored and full-bodied.**
- **The region of Emilia Romagna claims the origin of Sangiovese as their own. They tell a story of a German Bishop who was on his way to see the pope in Rome.**
- *The Bishop stopped on his way south at a small monastery where he enjoyed their hospitality for a number of nights. Upon leaving the Bishop went to the Abbot (head monk) not only to thank him for his hospitality but also to learn the name of the red wine that the Bishop had so enjoyed during his stay. The Abbot did not have an answer as the wine was unnamed, just a simple red that the monks produced from the vineyard slopes where the Abbey was located. They say a quick-witted young monk was nearby, overheard the conversation, and immediately jumped in to help his Abbot. The monk said to the Bishop, "your Excellency, the name of the wine is sangue di giove (blood red color of the wine and the grapes came from that monastery that was and still is located on the hillside of Monte Giove). The people of Emilia Romagna swear to this day that Sangiovese is a contraction of Sangue di Giove and that THEY originated this lovely wine.*



SANGIOVESE

- Sangiovese is planted throughout Italy, though it does not do well in the northernmost, coldest regions of Italy. In the **Marche, Sangiovese is the base for Rosso Conero and Rosso Piceno.**
- Sangiovese is found all over the world including France, Switzerland, Turkey, Malta, Greece, Israel, Chile, Argentina, Australia, New Zealand, South Africa and Canada, among others. Washington State also produces some Sangiovese.
- California loves Sangiovese and it does well there as do, Nebbiolo and Barbera, in many of the Cal-Ital blends.



Merlot

Merlot is a dark blue-colored wine grape, that is used as both a blending grape and for varietal wines. The name *Merlot* is thought to be a diminutive of *merle*, the French name for the blackbird, probably a reference to the color of the grape. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot a popular grape for blending with the sterner, later-ripening Cabernet Sauvignon, which tends to be higher in tannin.

Commonly referred to as Merlot but the grape is really Merlot Noir (there is also a Merlot Blanc). Merlot is the primary grape of St. Emilion and Pomerol and one of the two primaries (the other being Cabernet Sauvignon) and it is the most widely planted grape in the [Bordeaux wine zone](#). Merlot is also one of the most popular red wine [varietals](#) in many markets

Merlot is also extremely important in Italy (especially in Lombardy; the northeast corridor; Lazio; Campania; and recently in Tuscany and Umbria) as well as in eastern Europe. Australians slowly adopted the grape. In California and Washington, Merlot was originally planted as a blending grape but since the 1970's has gained much popularity on its own. In Chile this grape variety is also quite popular.

Merlot is one of the world's most planted grape varieties. While Merlot is made across the globe, there tend to be two main styles. The "International style" favored by many New World wine regions tends to emphasize late harvesting to gain physiological ripeness and produce inky, purple colored wines that are full in body with high alcohol and lush, velvety tannins with intense, plum and blackberry fruit. While this international style is practiced by many Bordeaux wine producers, the traditional "Bordeaux style" of Merlot involves harvesting Merlot earlier to maintain acidity and producing more medium-bodied wines with moderate alcohol levels that have fresh, red fruit flavors (raspberries, strawberries) and potentially leafy, vegetal notes.





Centine Rosé is a pale pink wine with hints of ripe cherries, tasty strawberries and a touch of fresh herbs.



CENTINE ROSÉ TOSCANA IGT

Centine, pronounced CHEN tee nay, takes its name from a 19th century farmhouse on the Castello Banfi vineyard estate and represents the gateway to Banfi wines. This entryway is depicted on the label with the winding road, lined by Cyprus trees leading up to the 12th Century Castello.

SOIL

Calcareous and well-drained.

PRODUCTION TECHNIQUE

The grapes are vinified for 14 days, with brief skin contact, in stainless steel tanks at 64°F.

BOUQUET

Hints of ripe cherries, tasty strawberries and a touch of fresh herbs.

TASTE

Pleasant acidity and persistence on the palate make this wine an excellent aperitif.

FOOD PAIRING

Centine Rosé pairs well with everything from seafood to salads and sandwiches, as well as meat dishes that offer a dash of spice.

ORIGIN

Hillside vineyards in the southern part of Tuscany

VARIETIES

Sangiovese & Merlot

ANALYSIS

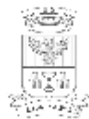
Alcohol	12.5% Vol
Total Acidity	8.5 g/l
Residual Sugar	2.5 g/l

SIZE(S)

750ml 0 80616 40614 5

PACK(S)

750ml 12pk



Centine *rosé*

Toscana IGT

2020

VARIETIES

Sangiovese and Merlot

DESCRIPTION

The pink note of the Centine family: an excellent balance between versatility and impressive aromatic expression.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for an impressive vegetative-productive balance of the vineyards. During the further months of summer, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

A wine with pale pink hues. Marked notes of cherry blend elegantly with hints of small red fruits typical of Sangiovese. In the mouth, the Merlot expresses itself with volume and softness. Great balance and long and flavorful finish.

Excellent as an aperitif, it pairs very well with first and main courses with fish, but with white meat dishes, as well.

TECHNICAL NOTES



Fermentation separate for Sangiovese and Merlot, in temperature-controlled (16-18°C) stainless-steel tanks.

Aging: in stainless-steel tanks with lees contact for minimum 2 months.

Alcohol: 12%



Suggested serving temperature: 10-12°C

AVAILABLE FORMATS:
0,75 l

\$12-15

banfi.it
centine.wine



Intense mauve with violet reflections. Luscious berry and ripe cherry on the nose are accompanied by lush plum, hints of vanilla and fresh herbs on the palate. Soft tannins and great acidity balance out this enticing red.



CENTINE TOSCANA IGT

Centine, pronounced CHEN tee nay, takes its name from a 19th century farmhouse on the Castello Banfi vineyard estate and represents the gateway to Banfi wines. This entryway is depicted on the label with the winding road, lined by Cyprus trees leading up to the 12th Century Castello.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

The grapes are vinified with a brief maceration for 7 days. When alcoholic and malolactic fermentation are completed, the wine is aged for a short period in barriques of French oak, followed by moderate bottle aging.

BOUQUET

Luscious berry and ripe cherry on the nose.

TASTE

Hints of vanilla and fresh herbs on the palate. Soft tannins and great acidity balance out this enticing red.

FOOD PAIRING

Particularly versatile, easy drinking Centine Rosso marries with everything! Delicious with pasta, grilled and roasted meats, burgers, barbecue and even spicy seafood dishes!

ORIGIN

Hillside vineyards in the southern part of Tuscany

VARIETIES

Sangiovese, Cabernet Sauvignon & Merlot

ANALYSIS

Alcohol	13.5% Vol
Total Acidity	5.1 g/l
Residual Sugar	3.5 g/l

SIZE(S)

5L	0 80516 07101 5
750ml	0 80516 04854 3

PACK(S)

5L
750ml 12pk



Centine

Toscana IGT *Red Blend*

2019

VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese

DESCRIPTION

A wine originating from the encounter between the best Tuscan tradition of Sangiovese and the international tradition of Cabernet Sauvignon and Merlot.

The extraordinarily cold weather in April and May caused a delay in the growing season, which was made up for later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. The 2019 harvest is marked by grapes of high quality and an intense territorial personality which gave us wines with great structure and flavor.

Red color with mauve reflections. Fresh, sweet and fruity aromas of blackberry and ripe cherry are accompanied by distinct floral notes and spicy tones of vanilla, tobacco and licorice. Elegant and balanced wine, with a full, round structure harmonized by a great softness. Great finish in the mouth.

Particularly versatile wine which can be matched excellently with flavorful first courses as well as meat dishes. Easy to drink, it perfectly suited for more informal occasions, such as aperitifs.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: a short period in French oak barriques (350 L)



Alcohol: 13,5%



Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:
0,375 L - 0,75 L - 1,5 L

banfi.it

\$12-15



PIEMONTE

Pioneering New Frontiers

CHIANTI

BOLGHERI

MONTALCINO

MAREMMA





VINO SANTO

Vino Santo del Chianti DOC

DOC in 1997

Vino Santo del Chianti – Malvasia and or Trebbiano minimum 70%, Vino Santo del Chianti Classico Occhio di Pernice - minimum 50% Sangiovese. Balance of grapes for either wine may be white or red.

Grapes must dry naturally and can be pressed no earlier than December 1 of harvest year and no later than March 31st of year following harvest. Wine must age in wood (barrels no larger than 500 liters) until October 1 of the third year following harvest. Riserva must age in barrels until October 1 of the fourth year following the harvest. The wines may not be sold until November 1 third year following harvest or November 1 fourth year following harvest for Riserva.

Vino Santo del Chianti Classico DOC

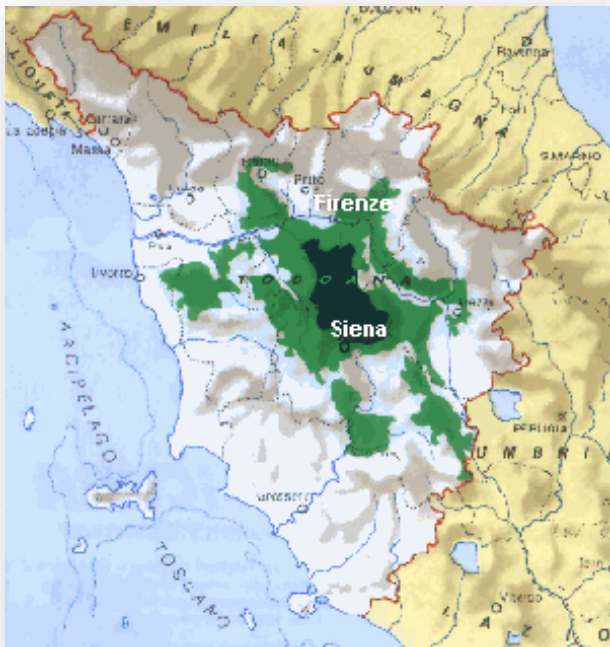
DOC in 1995

Vino Santo del Chianti Classico – Malvasia and or Trebbiano minimum 60%, Vino Santo del Chianti Classico Occhio di Pernice - minimum 80% Sangiovese. Balance of grapes for either wine may be white or red.

Grapes must dry naturally and can be pressed no earlier than December 1 of harvest year and no later than March 31st of year following harvest. Wine must age in wood (barrels no larger than 300 liters) for no less than 2 years beginning January 1 and may not be sold until November 1 of the third year following harvest. Riserva may not be sold until November 1 of the fourth year following the harvest.

CHIANTI, DOCG*

Chianti - large light green area on map, may NOT use grapes from Classico



Chianti SubZones

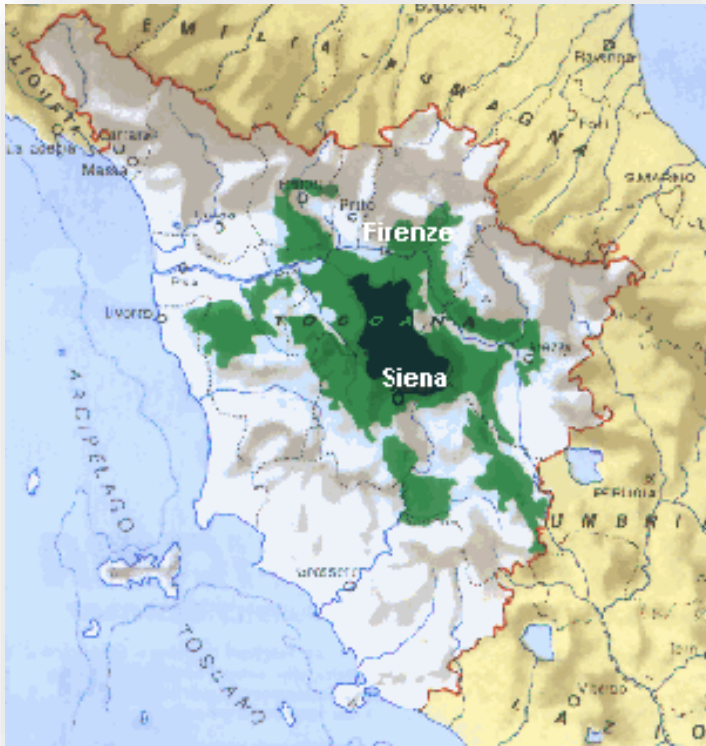
- Montespertoli -
- Colline Pisane – (Pisa Hills)
- Colli Fiorentini – (Florentine Hills)
- Colli Aretini – (Arezzo Hills)
- Rufina
- Montalbano
- Colli Senesi – (Siena Hills)
- In 2022 request has been made for an 8th subzone Terre di Vinci as well as designation Gran Selezione for all Chianti Subzones

* Chianti and Chianti Classico are two completely separate and distinct DOCG's



Chianti Classico, DOCG

Chianti Classico - Small dark green area on map – Original/historic growing area)



Chianti Classico

- 12%
- Can be released 1 October of the year after harvest

Chianti Classico Riserva

- 12.5%
- Requires two plus years of age.

Gran Selezione is a classification that requires at least 30 months of ageing, and the grapes must come from a single estate.

. **"UGA"** stands for "additional geographic unit" or **Unita Geografica Aggiuntiva**. 11 UGA's have been granted to Gran Selezione wines in Chianti Classico. Additional UGA's may be awarded to Chianti in 2022





■ CHIANTI

- 11.5%
- Can be released 1 March of year following harvest

■ CHIANTI SUPERIORE

- 12%
- Can be released 1 September of year after harvest

■ CHIANTI RISERVA, CHIANTI CLASSICO/CLASSICO RISERVA

- Chianti Classico, Chianti Riserva 12%
- Chianti Riserva with Subzone and Chianti Classico Riserva 12.5%
- Requires two plus years of age.

■ GRAN SELEZIONE (PART OF THE CHIANTI CLASSICO DESIGNATION AND REQUESTED IN 2022 FOR CHIANTI DESIGNATION AS WELL)

- Requires 30 months of ageing and grapes grown on a single estate

Note: UGA/MGA/MEGA's are in process for Chianti Classico and Chianti...they are smaller zones within each area. Chianti Classico has been granted 11 UGA's.



CHIANTI

CHIANTI

DOC in 1967; DOCG in 1984

Chianti - Minimum 70% Sangiovese; maximum 30% other local red grapes (no more than 15% Cabernet Franc and/or Cabernet Sauvignon); maximum 10% local white grape varieties.

Chianti Colli Senesi requires a minimum 75% Sangiovese; 25% other local red grapes and no more than 10% Cabernet Franc and/or Cabernet Sauvignon), maximum 10% local white grape varieties

Ageing:

Superiore - 1 September of year following harvest

Riserva – 2 years beginning January 1 following harvest

Subzones:

Colli Aretini – 1 March

Colli Fiorentini – 1 September. Riserva requires at least 6 months in wood

Colline Pisane – 1 September

Colli Senesi – 1 March. Riserva requires at least 8 months in wood

Montalbano – 1 March

Montespertoli – 1 June

Rufina – 1 September. Riserva requires at least 6 months in wood

Terre di Vinci subzone is in review for the 2022 vintage. UGA's and Gran Selezione for all Chianti subzones is on the table

Chianti Classico DOCG

Subzone of the Chianti DOC in 1967, which became a DOCG in 1984; Chianti Classico became a separate DOCG in 1996

Chianti Classico, Chianti Classico Riserva and Gran Selezione - Minimum 80% Sangiovese with a maximum of other local red grapes 20%. No white grapes allowed. Grapes for Gran Selezione wines must be estate grown.

Ageing: Chianti Classico minimum 12 months (October 1); Riserva minimum 24 months (January 1) and Gran Selezione minimum 30 months (January 1).

No wood ageing is required.

11 UGA's have been established for Chianti Classico



The Black Rooster Consortium

The reputation of the wine produced in the Chianti Classico district was established long ago and, as often occurs when a product is highly successful, numerous imitations surfaced over the years. As a result, Cosimo III, Grand Duke of Tuscany, decided in 1716 to issue an edict in which he officially recognized the boundaries of the Chianti district. The edict was the world's first legal document defining the production zone of a wine but it proved to be insufficient, since bogus Chianti continued to appear just about everywhere. To deal with that problem, a group of producers in Chianti assembled on May 14, 1924, at Radda in Chianti to establish a voluntary association to defend and promote their authentic wine. They adopted the name *Consorzio per la difesa del vino tipico del Chianti e della sua marca di origine* (Consortium for the Defense of the Typical Wine of Chianti and its Brand Name of Origin). Over the years, the organization changed its official name several times and is now known as the *Consorzio del Marchio Storico-Chianti Classico*. However, it has always retained the symbol of the Black Rooster, which has become an essential element of its image and a guarantee of quality. In reality, that symbol has always identified the entire Chianti Classico zone and its origin is no longer known.

The Legend of the Black Rooster

A fascinating legend links it with the rivalry between Siena and Florence in the medieval period. In a bid to end their interminable wars, the two Tuscan cities decided to entrust the definition of their boundaries to an unusual contest between two horsemen. They agreed that the frontier of the two republics would be drawn at the point where the riders met after setting out at cockcrow from their respective communities. The Sienese selected for the purpose a fine, much-pampered white rooster, which had become unusually plump because of its rich diet. The Florentines chose a black rooster and gave it so little to eat that on the appointed day it began to crow long before dawn. As a result, the Florentine rider set out early and met the other horseman at Fonterutoli, only a few dozen miles from Siena. For that reason, virtually all of the Chianti Classico zone passed into the jurisdiction of Florence, the republic of the lily.

Although this account is just a legend, it is absolutely certain that the profile of a black rooster was the emblem of the historic League of Chianti, which governed the territory from the early years of the 14th century. Giorgio Vasari painted a black rooster on the ceiling of the Hall of the Five Hundred in Florence's Palazzo Vecchio as an allegory of Chianti. The Consortium therefore chose that symbol, more than seven centuries old, as a guarantee of the quality of its wines. At its inception in 1924, the Consortium had 33 producer-members. The membership has steadily grown and now exceeds 600, of whom 250 bottle wine under their own labels. Altogether, the members produce more than 80% of all wine qualifying for the Chianti Classico appellation. The membership is highly varied, with small, medium and major producers, cooperative wineries and industrial operations. All are united in respecting the rules imposed by the Consortium.



*Deep ruby in color.
Rich bouquet of
cherries, plums,
and iris. Deep cherry
and leather flavors
with subtle wood
notes. Supple tannins,
good acidity, and a
lingering finish.*



BANFI CHIANTI CLASSICO RISERVA DOCG

Chianti is produced in eight adjacent, yet distinct, zones that cover a vast part of central Tuscany. But only one, which is the oldest and original, may produce Chianti Classico. However, provenance alone is not sufficient to merit the designation Chianti Classico. The producer must strictly adhere to all DOCG rules, which cover elements of vinification (such as alcohol content, yield per acre, and blend) as well as aging and bottling.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

Fermentation takes place with a medium period of maceration. It is followed by at least 2 years of aging, of which a minimum of 12 months is in French oak barrels. The wine concludes its evolution with at least 6 months of bottle aging.

BOUQUET

Rich with notes of cherries, plums, and iris.

TASTE

Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, and a lingering finish.

FOOD PAIRING

Perfect with flavorful roasts, pastas, and cheeses.

ORIGIN

Chianti Classico zone, between Florence and Siena, Tuscany (Italy)

VARIETIES

Predominantly Sangiovese with small amounts of Canaiolo Nero and Cabernet

ANALYSIS

Alcohol	13% Vol
Total Acidity	5.5 g/l
Residual Sugar	1.6 g/l

SIZE(S)

750ml 0 80616 16084 9

PACK(S)

750ml 12pk





Chianti Classico Riserva

Chianti Classico Riserva DOCG

2018

VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

DESCRIPTION

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Wine with a mauve red colour. The nose is complex, with notes of plum and blackberry jam and spicy hints of liquorice, vanilla and leather. In the mouth, it has an excellent structure with soft tannins that combine with a long, savoury finish.

Goes perfectly with traditional Tuscan dishes.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: 24 months, 12 of which spent in wood



Alcohol: 13,5%



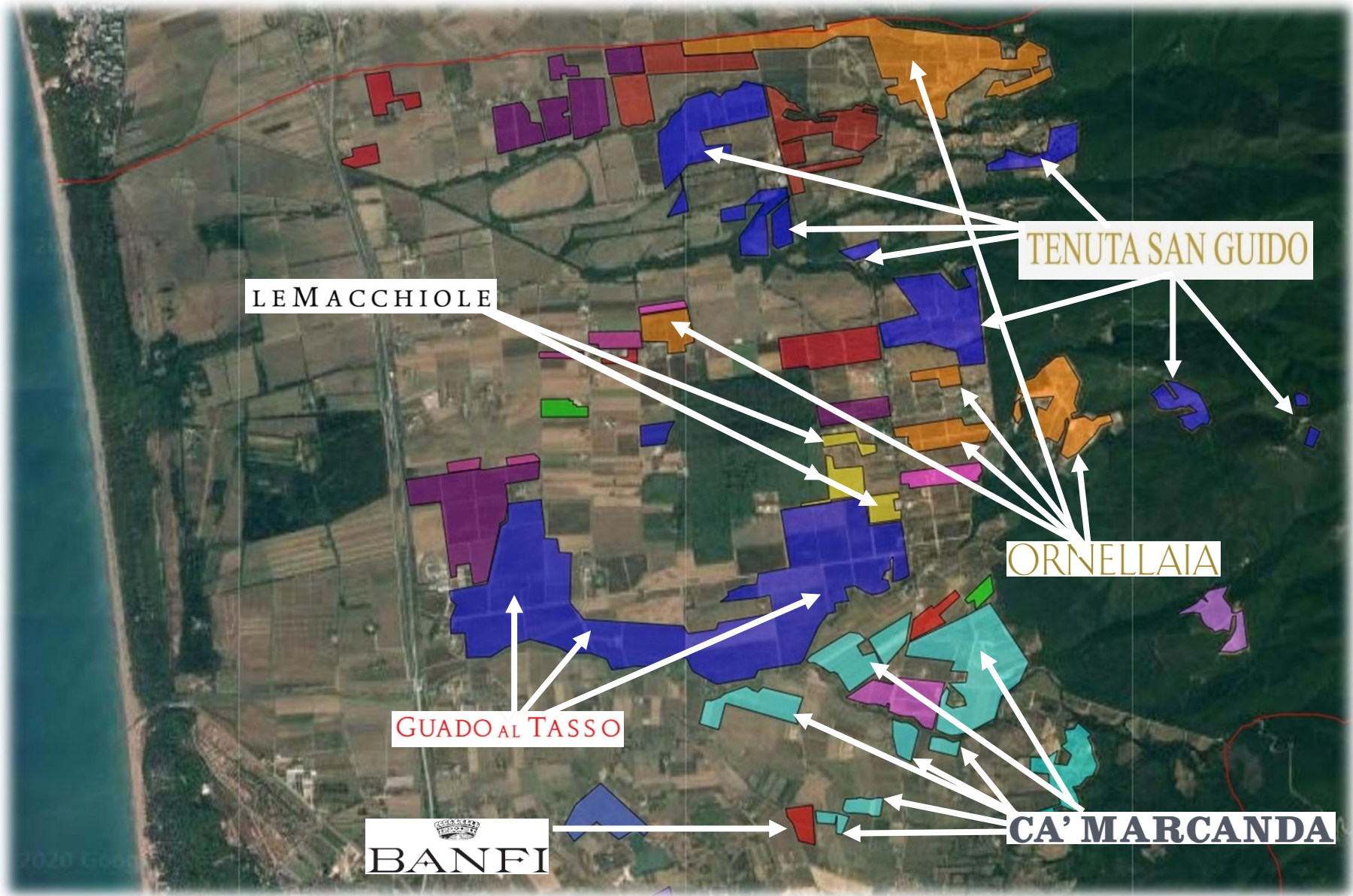
Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:
0,75 l

\$16-20

banfi.it





LEMACCHIOLE

TENUTA SAN GUIDO

ORNELLAIA

GUADO AL TASSO


BANFI

CA' MARCANDA

BOLGHERI, DOC

BOLGHERI SASSICAIA, DOC

- First Cabernet Sauvignon vineyards were planted in 1944
- Appellation was officially recognized with a denomination of controlled origin in 1983. In 1994 Sassicaia was declared a subzone and in 2013 became its own separate DOC.

Bolgheri

0-100% Cabernet Sauvignon
0-100% Merlot
0-100% Cabernet Franc
0-50% Syrah
0-50% Sangiovese
< 30% complementary (Petit Verdot, etc)
Maximum yield 90 q.li/ha
May be released only after the
1 September on the year following harvest

Bolgheri Superiore

0-100% Cabernet Sauvignon
0-100% Merlot
0-100% Cabernet Franc
0-50% Syrah
0-50% Sangiovese
< 30% complementary (Petit Verdot, etc)
Maximum yield 80 q.li/ha
Must be aged 2 years from 1 January of the
year following harvest, and at least one in oak barrels

Bolgheri Sassicaia

Min 80% Cabernet Sauvignon, max 20% other red
Maximum yield 70 q.li/ha
Must be aged at least 2 years from
1 January of the year following harvest
which at least 18 months in 225l barriques

- The area covered by the DOC Bolgheri certification rapidly expanded from 250 hectares at the end of the 90s, to more than 1,200 hectares today.
- There are currently 52 producers, 40 of whom belong to the Consorzio





Cabernet Franc

CABERNET

Cabernet Franc/Cabernet Sauvignon

- Vines in the Cabernet-Merlot family were known to the ancient Romans as Biturica after a tribe in France's Gironde. It isn't clear whether they remained in Italy afterwards, but what was known in eighteenth-century Tuscany as uva francesca was probably a Cabernet. In the nineteenth century, vines were planted in much of Italy, though after phylloxera they remained mainly in the northeast where the productive Cabernet Franc was favored.
- Today Cabernet Sauvignon is often preferred in the northeast and other regions for distinctive varietal wines and used in Bordeaux blends with Merlot and Malbec, as well as with native varieties, notably Sangiovese in Tuscany. "Cabernet" on an Italian wine label usually means that the wine is a blend of Cabernet Franc and Sauvignon, usually more of the former than the latter.
- Cabernet Franc is the most widely planted of the Cabernet family of vines. It dominates the Cabernet plantings in the Tre Venezie; it is also planted as in the south as well as in Lombardy, Emilia-Romagna and in Tuscany. Quite interesting is the fact that Cabernet Sauvignon is a crossing of Cabernet Franc and Sauvignon Blanc!
- Cabernet Franc wines tend to be similar in aroma to those made from Cabernet Sauvignon but with a more pronounced herbaceous or bell pepper character. The Franc wines are generally considered softer and rounder.



CABERNET

Cabernet Sauvignon



Cabernet Sauvignon

- Cabernet Sauvignon has been less popular in Italy possibly due to its lower yields and the fact that its wines usually require more ageing. It is, however, becoming more popular as plantings increase in Tuscany, Piedmont and in other parts of the peninsula. As in Bordeaux, Cabernet Sauvignon is frequently blended with Cabernet Franc or Merlot, although it blends well with Sangiovese in Tuscany or added to the region's Chianti blend. Cabernet Sauvignon produces deeply colored wines that are often hard and tannic in their youth, requiring time to soften and round out. In aroma these wines frequently offer suggestions of green olives, cassis or black currants, or cedar.
- In Italy Cabernet Sauvignon is planted throughout the northeast as well as in Emilia-Romagna, Toscana and Umbria. Plantings are found throughout the peninsula and in Sicily and Sardinia.





Deep ruby red with violet reflections. Red berries, blueberries and plum jam are followed by hints of tobacco and licorice. The wine is well rounded, with velvety tannins and a persistent finish.



ASKA BOLGHERI ROSSO DOC

ASKA, in Etruscan means container. The Etruscans used it as a vessel to store wine and olive oil and to collect perfumes and nectars. However, not only: as the legend goes, this was a treasure chest to protect hopes, dreams, happiness and joy, entrusted to Etruscan gods Cuatha and Sernia (Sun and Moon), represented by the two bright spheres which mark day and night on the label. Produced with a selection of Cabernet Sauvignon with a small percentage of Cabernet Franc from highly specialized vineyards, Aska is the Bolgheri Rosso DOC that expresses the winning alliance between tradition and innovation which is, and always has been, a core Banfi philosophy.

SOIL

Alluvial soils, limestone and clay.

PRODUCTION TECHNIQUE

The grapes of ASKA are vinified with a brief maceration in temperature-controlled stainless steel tanks for approximately 12-14 days. Once the alcoholic and malolactic fermentations are completed, the wine is aged for 10 months in oak barrels, completing its evolution with appropriate bottle aging.

BOUQUET

Red berries, blueberries and plum jam are followed by hints of tobacco and licorice.

TASTE

The wine is well rounded, with velvety tannins and a persistent finish.

FOOD PAIRING

Superb accompaniment to red meats, game, and aged cheeses.

ORIGIN

Bolgheri DOC

VARIETIES

Predominantly Cabernet Sauvignon with Cabernet Franc

ANALYSIS

Alcohol	14.0% Vol
Total Acidity	5.2 g/l
Residual Sugar	0.4 g/l

SIZE(S)

750ml 0 80516 60024 6

PACK(S)

750ml 6pk



Aska

Bolgheri Rosso DOC

2018

VARIETIES

Cabernet Sauvignon and Cabernet Franc

DESCRIPTION

Wine born from the Banfi adventure in the Bolgheri area.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Fruity and elegant wine, with an intense red color. It is characterized by an intense and complex aroma, with hints of blueberry and fruit jam, accompanied by notes of tobacco and cocoa. In the mouth, it is broad with sweet and elegant tannins. The finish is persistent and has great aging potential.

Thanks to the good structure and elegance that distinguish it, Aska goes perfectly with game dishes, aged cheese and cold-cuts.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-28°C) stainless-steel tanks.

Aging: in French oak barriques (225 & 350 L) for about 10 months



Alcohol: 14%



Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:
0,75 L - 1,5 L

\$28-32

banfi.it

GOVERNO all'USO TOSCANO or USO al GOVERNO TOSCANO

The **Governo all'Uso Toscano** is a particular ancient technique used in the production of Chianti wines. The **Governo all'Uso Toscano** was used since the **end** of the eighteenth century, and was then codified by Baron Bettino Ricasoli, considered the father of modern Chianti. The "Governo" is still present in the discipline of Chianti and Chianti Classico, but it is in practice almost abandoned, because the characteristics of the wines that are obtained are not those required by the market. Today's Chianti wines are more full-bodied than those of tradition, often aged in barrels and aim at a medium-term evolution.

Some producers still use the **Governo all'Uso Toscano**, but in fact it is more of a historical curiosity. In fact, the "recipe" of Bettino Ricasoli provided for the use of 70% of Sangiovese, 15% of Canaiolo and 15% of Malvasia, together with the methodology.

Before the final date of the harvest, a part of the grapes, the healthiest and most ripe, better Sangiovese than Canaiolo, is harvested and left to dry for six weeks in the air, arranged on racks. When the vinification of Chianti has come to completion, the must obtained from the selection made before the harvest is added, so that a slow second fermentation in barrels begins, which will last until the following spring.

The wine obtained is fresh and slightly sparkling, with pleasant fruity notes that give it great ease of drinking. The "governed" Chianti is excellent as an aperitivo or to introduce a tasty grilled meat. The **Governo all'Uso Toscano**, or its variations, is also used for other wines, such as Carmignano, some Tuscan IGT's, some Sicilian wines, and it is found, with different purposes and interpretations, in the Ripasso della Valpolicella.

BANFI'S STILNOVO is a new way to define the technique. The ancient technique creates a dynamic and fresh wine characterized by a unique style. Banfi uses almost exclusively Sangiovese.

METHOD OF PRODUCTION

Fermentation: the first fermentation takes place in temperature controlled (18-30 ° C) stainless-steel tanks with short maceration; the second fermentation, which involves the addition of the grape harvested in October to the wine of the first harvest as soon as raked, takes place in temperature controlled (18-30 ° C) stainless-steel tanks with slow maceration. Ageing takes place in stainless-steel tanks for around 4 months

THE WINEMAKER COMMENT

Intense ruby red color. On the nose the aroma is very intense and characterized by hints of cherry, wild berry jam and floral notes. In the mouth the softness of the structure is supported by barely perceptible tannins and a final acidity that makes this wine balanced and suitable for any occasion. Savory finish on the palate with a unique fruity persistence.



*Intense ruby red color.
An extremely pleasant
fruity perfume with
cherry, mixed berry
jam and intense
floral notes.*



STIL NOVO GOVERNO ALL'USO TOSCANO

Stilnovo (new style) is the result of the Governo all'Uso Toscano method, a 14th century Tuscan technique based on the re-fermentation of the wine with partially dried grapes. The result is a smooth and fresh wine that is characterized by its richness and full body.

SOIL

Stony and calcareous.

PRODUCTION TECHNIQUE

70% of the grapes are harvested by the second half of September and fermented for 2-3 weeks in stainless steel tanks. The remaining 30% stay on the vine to dry until the second half of October, and are then added to the first harvest wine, initiating a second fermentation that continues for 3-4 weeks. 20% of the resulting wine is aged in barriques.

BOUQUET

An extremely pleasant fruity perfume of Maraschino cherries, mixed berry jam scents, and intense floral notes.

TASTE

Gentle and pleasant with balanced and well integrated tannins. The finish is savory and characterized by a unique fruity persistence.

FOOD PAIRING

The acidity in this wine pairs well with prosciutto and salami, roasted pork, grilled vegetables, pasta with meat sauce and hard cheeses.

ORIGIN

Tuscany, Italy.

VARIETIES

Predominantly Sangiovese

ANALYSIS

Alcohol	13.9% Vol
Total Acidity	5.4 g/l
Residual Sugar	3.9 g/l

SIZE(S)

750ml 0 80516 41084 5

PACK(S)

750ml 6pk



Stilnovo

Usò al Governo Toscano

2018

VARIETIES

Predominantly Sangiovese

DESCRIPTION

A new way to define the wine. An ancient technique that creates a dynamic and fresh wine characterized by a unique style.

The seasonal course of the 2018 vintage was characterized by a particularly harsh winter, which delayed the beginning of the vegetative season, and by a warm and more rainy summer.

Intense ruby red color. On the nose the aroma is very intense and characterized by hints of cherry, wild berry jam and floral notes. In the mouth the softness of the structure is supported by barely perceptible tannins and a final acidity that makes this wine balanced and suitable for any occasion. Savory finish on the palate with a unique fruity persistence.

The good acidity to the mouth makes this wine fresh and easy-to-drink.

TECHNICAL NOTES



Fermentation: the first fermentation takes place in temperature controlled (18-30 °C) stainless-steel tanks with short maceration; the second fermentation, which involves the addition of the grape harvested in October to the wine of the first harvest as soon as racked, takes place in temperature controlled (18-30 °C) stainless-steel tanks with slow maceration.

Aging: in stainless-steel tanks for around 4 months



Alcohol: 13,5%



Suggested serving temperature: 16°C

FORMATI DISPONIBILI:
0,75 l

\$16-20

banfi.it

Pietramerana IGT Governo All'Uso Toscano Toscana 2018



Facts about the wine

Winery [Pietramerana](#)

Grapes [Sangiovese](#)

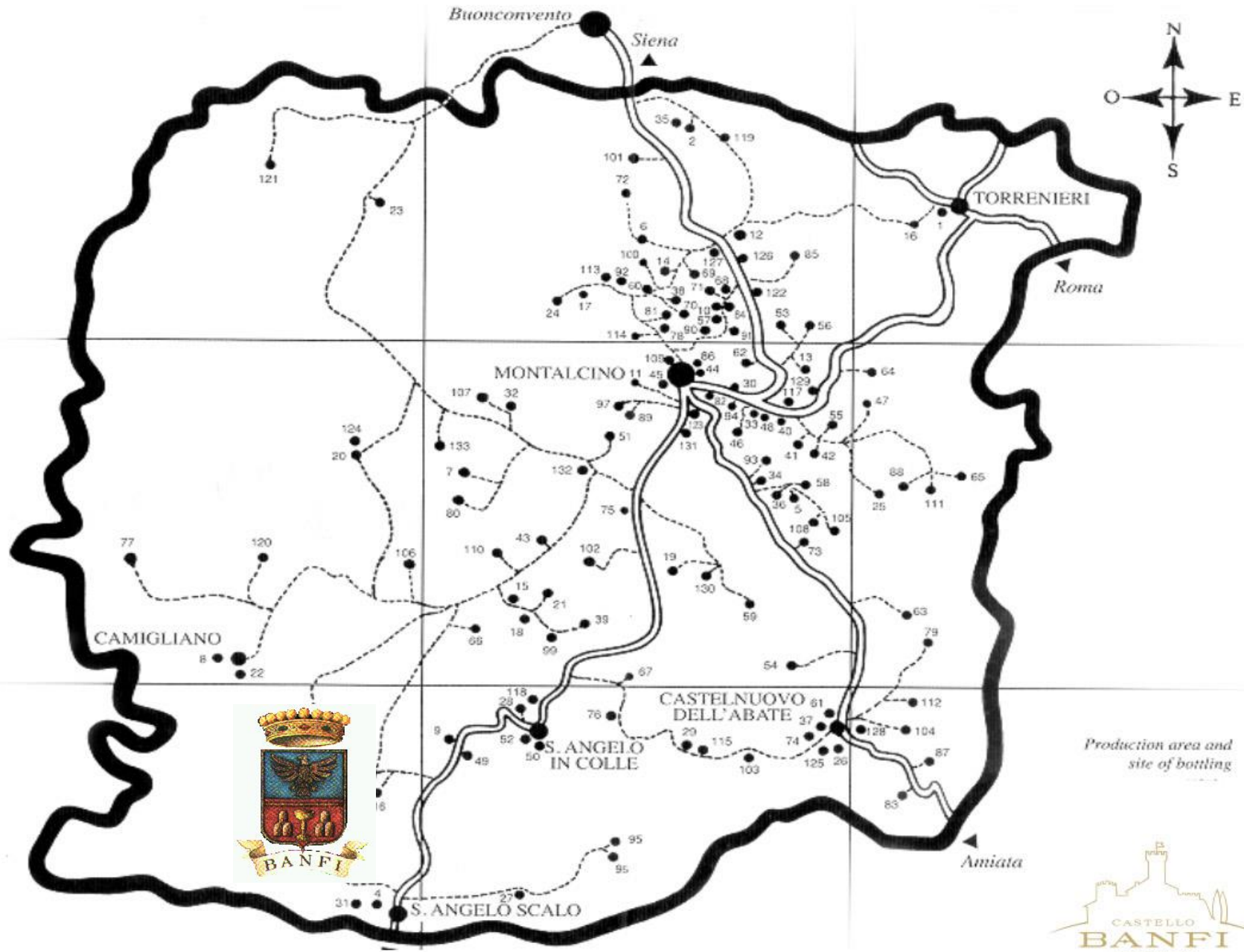
Region [Italy](#) / [Toscana](#)

Wine style [Tuscan Red](#)

Alcohol content 12%

Allergens Contains sulfites

\$12-15



Production area and site of bottling





BRUNELLO TIMELINE

1865

The first Brunello ever made by Clemente Santi



→ 1888: the first great vintage of Brunello presented publicly at the Milan Wine Fair

1906

Riccardo Paccagnini wrote the first document about the Brunello production "...after two years in oak barrels the wine could be bottled..."



early '60



1978

Banfi was established in Montalcino



1967

Consorzio del Vino Brunello di Montalcino was established.

→ 25 founding members
→ 71 ha/175 ac of vineyards;



1966

first regulation for Brunello di Montalcino as a **DOC** wine

1980

Brunello di Montalcino became the **FIRST DOCG** wine in Italy
→ 1980: 63.583 btl;

1983

The first Rosso di Montalcino DOC legislation established by the government



1990

A great vintage that changed the rule of the market

1996/1998

Review of the Brunello di Montalcino production rules

2022

→ 250+ members;
→ 2.100 ha/5.189 ac vineyards
→ almost 9 mln btl sold

BRUNELLO di MONTALCINO

- *Brunello di Montalcino traces its roots to the 19th century when local farmers began experimenting with a native grape variety cultivated in the surrounding territory.*
- *This grape, known as "Brunello" or "Brunellino", was identified as a variety of Sangiovese.*
- Today, this is one of Italy's most acclaimed wines - yet it was scarcely known 50 years ago. Brunello was first produced in the 1860's by the Biondi-Santi family.
- Only in the second half of the 20th century did it transition from an exquisite delicacy known by the elite to an international symbol of the finest Italian wine.
- With the introduction of the DOC quality appellation (Denomination of Origin Controlled), Brunello rose to the ranks of the eight most important Italian wines bearing that designation. In 1966, it became a DOC wine, and a year later the Brunello Consortium was founded.
- Brunello di Montalcino, In 1980, it was the first wine to become DOCG (Denomination of Origin Controlled and Guaranteed), a superior designation for select wines in Italy bearing a specific seal from the government.



MAYBE NOT EVERYBODY KNOWS...

BRUNELLO = SANGIOVESE



SANGIOVESE ~~GROSSO~~

The Sangiovese & Montalcino



Sangiovese = Brunello di Montalcino

- The Montalcino region seems to **have ideal conditions for ripening Sangiovese** with great potential for full ripeness.
- **Brunello in numbers:** the producers have grown **from 41 in the late '60s** with 71 ha /175 ac) of vineyards up to **250+ today** with 2.100 ha/5.189 ac of vineyards, producing **9.000.000 bottles** annually.
- Brunello was the first wine to receive DOCG status.
- In addition to Brunello di Montalcino, another 100% Sangiovese wine is the Rosso di Montalcino DOC.

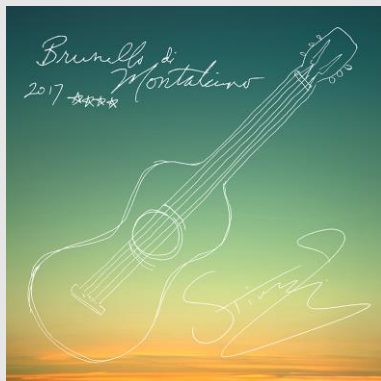


VINTAGE QUALITY RATINGS

Every year during Benvenuto Brunello, a commission of 18 experts assign the stars to the Brunello of the previous year

1978	★★★★	1988	★★★★★	1998	★★★★	2008	★★★★	2020	★★★★★
1979	★★★★	1989	★★	1999	★★★★	2009	★★★★		
1980	★★★★	1990	★★★★★	2000	★★★	2010	★★★★★		
1981	★★★	1991	★★★★	2001	★★★★	2011	★★★★		
1982	★★★★	1992	★★	2002	★★	2012	★★★★★		
1983	★★★★	1993	★★★★	2003	★★★★	2013	★★★★		
1984	★	1994	★★★★	2004	★★★★★	2014	★★★		
1985	★★★★★	1995	★★★★★	2005	★★★★	2015	★★★★★		
1986	★★★	1996	★★★	2006	★★★★★	2016	★★★★★		
1987	★★★	1997	★★★★★	2007	★★★★★	2017	★★★★		
						2018	★★★★		
						2019	★★★★★		

An artist creates a celebrative tile that represents the stars of Brunello of that harvest





BANFI ALBERELLO TRAINING SYSTEM

- Created in 2002 to optimize the management of red varieties
- Allows for reduction in technical means
- Fewer canes
- Bunches well exposed



The Sangiovese clonal research

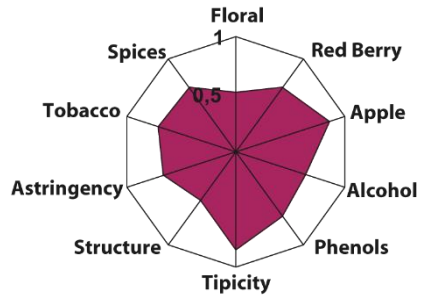


- From the **initial number** of more than **600** presumed clones, Prof. Scienza decided to concentrate first on **180**.
- After the micro-vinification of these clones, **he selected only 15** of them, which they were believed to represent the best characteristics of this incredible

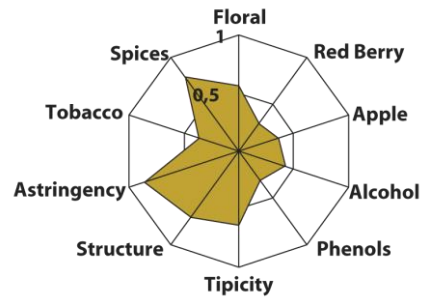
grape.

- Starting from the early '90s all the Sangiovese vineyards at Castello Banfi have been planted with a blend of **3 different clones**, which are considered to be **the most appropriate** for our terroirs.

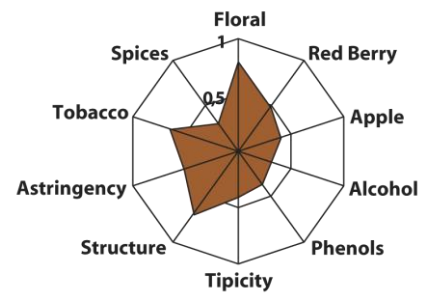
Sangiovese clones in Montalcino



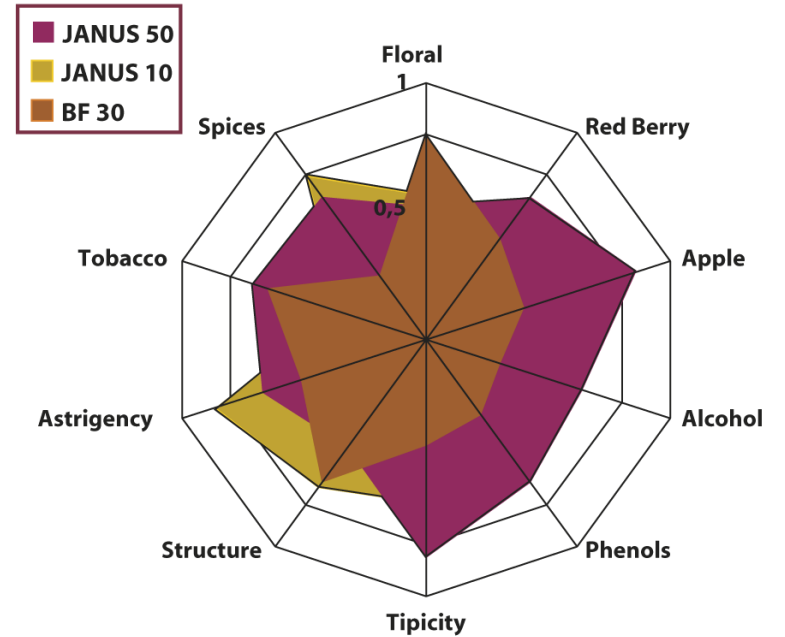
JANUS 50



JANUS 10



BF 30



BANFI

ALBERELLO TRAINING SYSTEM

- Created in 2002 to optimize the management of red varieties
- Allows for reduction in technical means
- Fewer canes
- Bunches well exposed

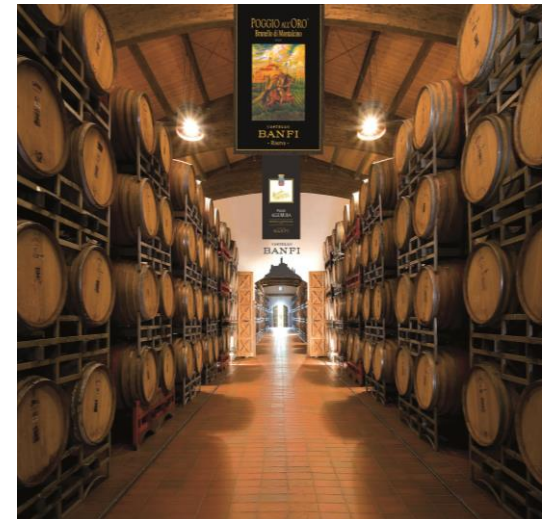




Horizon

THE SELECTION

- The grapes, carefully selected and **harvested only by hand**, arrive at the winery in ideal condition.
- The manual selection of the bunches is followed by **selection of the individual grape berries**, an intense process that guarantees the exclusive use of raw materials that are in absolutely perfect condition.



HORIZON WINERY

THE WOOD



The choice of French oak

The growth of these trees is strictly regulated in the prestigious Allier, Nevers, Fontainebleau and Tronçais forests of France's Massif Central.



The cut

This is a crucial operation that has to be done by professionals.



The seasoning at Castello Banfi

The wood will be exposed to all weather conditions for 2 years, stacked in heptagon form to guarantee a homogenous and constant qualitative evolution and seasoning.



The toasting

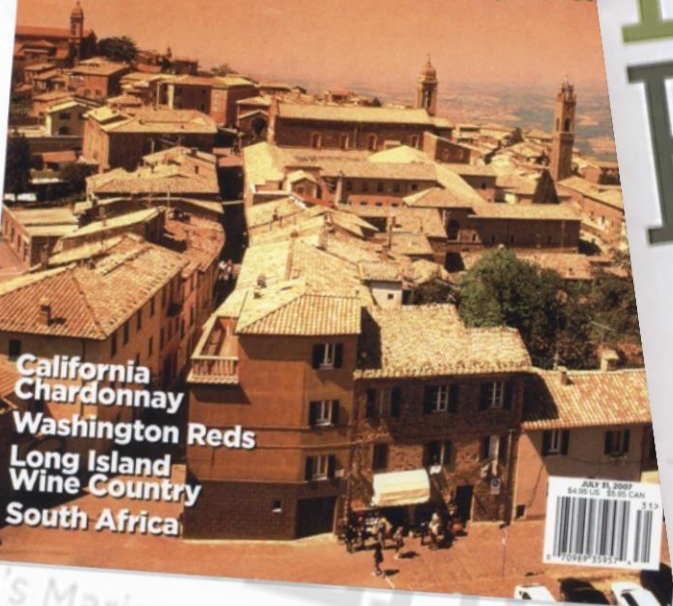
The temperature is lower than usually used and lasts for a longer period of time compared to normal techniques, avoiding charring and obtaining more uniform results.

Wine Spectator

www.winespectator.com

BRUNELLO MONTALCINO

Best Wines, Restaurants, Hotel



California Chardonnay
Washington Reds
Long Island Wine Country
South Africa



Builders of BRUNELLO

America's Mariani family has reshaped this Tuscan wine region

BY MITCH FRANK

In 1970, a young American wine importer visited Montalcino's most storied estate, Il Greppo, home to Biondi-Santi wines. John Mariani, with his brother Harry, owned a moderately successful New York-based firm called Baruffi, which imported a wide range of French and German wines. But

more 25 producers who made 60,000 cases of wine a year, and Brunello di Montalcino was a well-regarded but obscure Tuscan red. Today, there are about 240 producers (including notable outsiders such as Piero Antinori and Angelo Gaja, who followed in the Mariani's footsteps) that together make nearly 600,000 cases of Brunello.

BY MITCH FRANK

BY MITCH FRANK





BANFI BRUNELLO PORTFOLIO EVOLUTION



THE CLASSIC BANFI BRUNELLO EXPRESSION OF THE PHILOSOPHY OF OUR ESTATE

- *First vintage: 1978*
- The best Sangiovese grapes from our 173,5 ha/420 ac that are dedicated to the production of Brunello di Montalcino DOCG
- Produced every vintage



POGGIO ALL'ORO BANFI FIRST SINGLE VINEYARD BRUNELLO

- *First vintage: 1985*
- Only the best grapes of Sangiovese from the Poggio all'Oro vineyard (20 ha/49 ac)
- Produced only in the exceptional vintages;



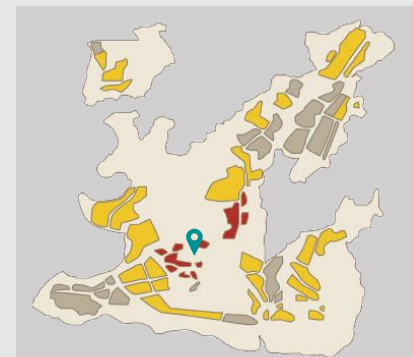
POGGIO ALLE MURA EXPRESSION OF 20 YEARS OF RESEARCH ON THE CLONAL SELECTION FROM A SPECIFIC AREA AROUND THE POGGIO ALLE MURA CASTLE

- *First vintage: 1997 PaM, 2007 PaM Riserva*
- The result of more than 20 years of experimental research on the clonal selection and zonation; (30 ha/74 ac)
- Produced only from 3 up to 5 stars



VIGNA MARRUCHETO BANFI 2° SINGLE VINEYARD BRUNELLO

- *First vintage: 2016*





Deep ruby red with hints of prune jam, coffee and cacao. Full and powerful with ripe and gentle tannins making it velvety and harmonious.



POGGIO ALLE MURA BRUNELLO DI MONTALCINO RISERVA DOCG

Poggio alle Mura is the historical name of the 12th century fortress crowning the Banfi vineyard estate. Today the castle has been christened Castello Banfi.

SOIL

Yellowish brown color, sandy topsoil, coarse, calcareous, substratum of sea sediment originating from the Pliocene. Abundant rounded rocks.

PRODUCTION TECHNIQUE

The grape harvest is followed by a maceration of 12-14 days. Temperature-controlled alcoholic fermentation (27-29°C) takes place in the Horizon hybrid stainless steel and wood tanks. 90% of the wine is aged for 2 years in French oak barriques and the remaining 10% in large casks. Before release, the wine is bottle-aged for an additional 12 months.

BOUQUET

Rich and ample, with hints of prune jam, coffee, cacao and a light balsamic note.

TASTE

Full and powerful, with ripe and gentle tannins making it velvety and harmonious.

FOOD PAIRING

This wine is particularly suited to accompany red meat, savory game and aged cheeses.

ORIGIN

Tuscany, Italy

VARIETIES

100% Sangiovese

ANALYSIS

Alcohol	15.4% Vol
Total Acidity	5.1 g/l
Residual Sugar	1.8 g/l

SIZE(S)

3L	0 80516 19010 5
1.5L	0 80516 19012 9
750ml	0 80516 19014 3

PACK(S)

3L
1.5L
750ml 6pk



AVAILABLE FORMATS:
0.75L - 1.5L - 3L

Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2013

VARIETIES

Sangiovese from a combination of estate selected clones (the research started in 1982).

DESCRIPTION

A Brunello born in the estate vineyards that the zonation studies, which started in 1980, identified as the most suitable for Sangiovese.

After a rather rainy spring and early summer, in the months of September and October the weather conditions were very good, windy and sunny. These climatic conditions favored a gradual and late ripening of the grapes, which showed an excellent quality, with wonderfully intense varietal aromas and a good balance between alcohol and acidity.

The result is a complex and balanced wine, with intense aromas characterized by hints of plum, cherry and small red fruits, accompanied by balsamic and tobacco notes. In the mouth it is firm and soft. Excellent persistence.

Long aging wine, perfect as a meditation wine. It combines well with rich and structured dishes, but also with particularly savory food such as aged cheeses or cured meats.

TECHNICAL NOTES



Soil: area characterized by slopes with a good incline where the soils develop on reddish continental and clay sediments with significant presence of stones and pebbles.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 - 5500 vines/ha.
Hectar Yeald: 60 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: 30% in French oak casks (90-60 hL) and 70% in French oak barriques (350 L) for a minimum of 30 months



Alcohol: 14%



Suggested serving temperature: 16-18°C



First vintage produced: 2007



EXCELSUS

EXCELSUS TOSCANA IGT

Intense ruby red with garnet tones. Rich and ample bouquet, with hints of plum and black currant. Well-structured with remarkable fruit concentration and supple tannins.



Excelsus, Latin for "eminent," is produced only in excellent vintages.

SOIL

Calcareous and stony.

PRODUCTION TECHNIQUE

The Merlot and Cabernet Sauvignon are vinified separately with a maceration of between 8 and 18 days. Alcoholic fermentation is followed by malolactic fermentation in barriques in temperature controlled areas. For the first 12-14 months, the varieties age separately in French oak barriques. They are then blended and aged as a cuvée for an additional 8 to 10 months. Bottle-aging follows for at least 6 months. The wine is left unfiltered to retain its subtle nuances of plum, black currant and cedar.

BOUQUET

Complex, with aromas of cassis, ripe fruit, licorice and tobacco.

TASTE

This wine is very powerful, full-bodied and enveloping. Ideal for long aging.

FOOD PAIRING

Ideal with red meats and cheese.

ORIGIN

Montalcino, Southern
Tuscany, Italy

VARIETIES

60% Merlot
40% Cabernet Sauvignon

ANALYSIS

Alcohol	15% Vol
Total Acidity	4.93 g/l
Residual Sugar	0.5 g/l

SIZE(S)

750ml 0 80516 04614 3

PACK(S)

750ml 6pk



Excelsus

Toscana IGT

2016

VARIETIES

Merlot (vigna Poggio Argiano) 55%. Cabernet Sauvignon (vigna Marrucheto) 45%

DESCRIPTION

A Supertuscan that perfectly combines the best tradition of Cabernet Sauvignon and Merlot with the territory of Montalcino.

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

The result is an intense wine with very fruity scents accompanied by more complex notes of jam, spices, tobacco and coffee. In the mouth it shows all its grandeur, with sweet tannins and very persistent hints.

A very elegant long-lasting wine, perfect with red meats and aged cheeses.

TECHNICAL NOTES



Soil: areas with a moderate incline on which clay sediments with pebbles and stones from limestone and sandstone develop.



Trellising System: spurred cordon
Planting Density: 4200 vines/ha.
Yield: 60 q/ha.



Fermentation: in temperature-controlled (25-30°C) Horizon hybrid French oak and stainless-steel tanks
Aging: in French oak barriques (350 L) for about 18 months



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1993

AVAILABLE FORMATS:
0,75 L - 1,5 L

\$85-100

benefit



THANK YOU

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