



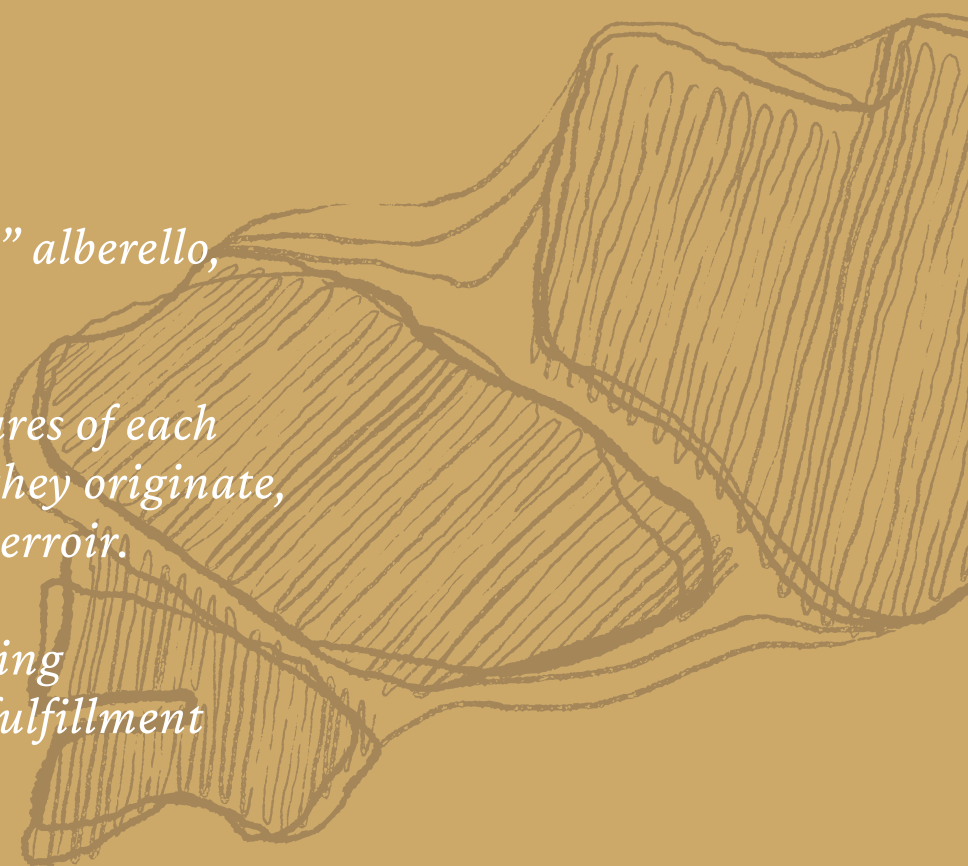
*for a better wine world*

## VIGNA MARRUCHETO

*A Brunello which sets its roots in the zonation studies, in the “Banfi” alberello, in the clonal selections, and which looks to the future.*

*An initiative directed at enhancing the differences, the special features of each of our single vineyards. Crus which interpret the territory from which they originate, and which will be the expression of Sangiovese in that specific terroir.*

*The over forty-year experience of Banfi dedicated to expressing and enhancing the diversities of each terroir of the estate finds its fulfillment in the Brunello “Vigna Marrucheto” project.*



### TECHNICAL NOTES



#### SOIL

Area characterized by sediments of marine origin with coarse well-rounded pebbles, light brown in color, immersed in a sandy matrix, yellowish, sometimes brown reddish in color. In the area there are also well-defined areas with brown yellowish clayey sand.



#### TRELLISING SYSTEM

**Trellising System:** spurred cordon, “Banfi” alberello  
**Planting Density:** 4,167 vines/ha  
**Yield:** 60 q/ha.



#### FERMENTAION AND AGING

**Fermentation:** temperature controlled (25-30°) in Horizon hybrid steel and French oak tanks  
**Aging:** in 60- and 90-hl French oak casks for 30 months



#### ALCOHOL

14.5%



#### SUGGESTED SERVICE TEMPERATURE

16-18 °C



#### FIRST VINTAGE PRODUCED

2016





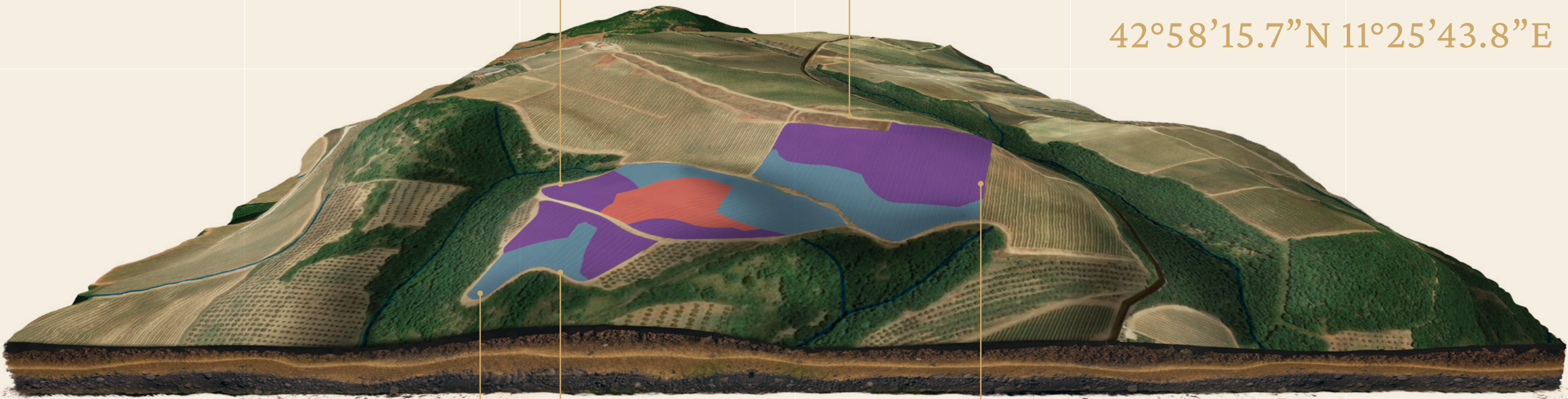
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VINEYARD B

3.36<sub>HA</sub>  
90<sub>ROWS</sub>

MAX. ALTITUDE  
203  
METERS ASL

COORDINATES  
42°58'15.7"N 11°25'43.8"E



MIN. ALTITUDE  
186  
METERS ASL

VINEYARD C

1.08<sub>HA</sub>  
48<sub>ROWS</sub>

VINEYARD A

5.90<sub>HA</sub>  
103<sub>ROWS</sub>

SOILS

Our Brunello Vigna Marrucheto is crafted from the grapes of the beautiful vineyard with the same name, a unique feature within the Banfi estate. A great Brunello, produced for the first time with the 2016 harvest, expression of the typical character which distinguishes one of the most promising vineyards of the area.

With an extension of approximately 10 hectares, Marrucheto develops on an ample hill site and is composed of three small plots on an altitude between 203 and 186 meters asl. Geologically, the soil of the Marrucheto vineyard is characterized by an interesting heterogeneity of soils, of marine and fluvial formation dating back 4 million years and easily attributable to three main pedologic subzones:

SOIL 1

Presents a clay loam texture with a medium content of sand, silt and clay, with abundant rocks of various dimensions.



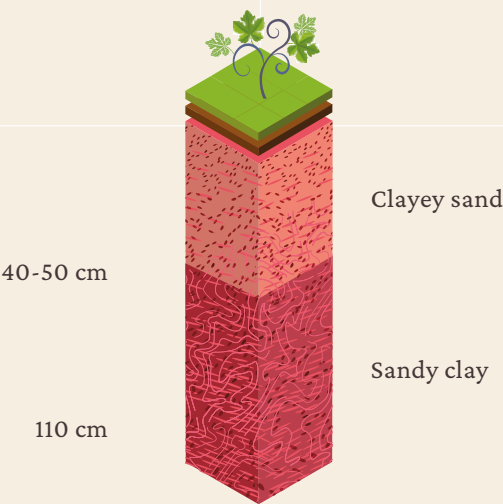
SOIL 2

Presents a clayey texture, with a high content in clay and silt; rocks are scarce and of small dimensions.



SOIL 3

Presents a clayey texture, with a high content of sand, clay and silt without rocks.



MIXED PLANTING SYSTEM

The vineyard, planted in 2009, uses a mixed viticultural system in which the spurred cordon and the “Banfi” alberello are alternated. By reason of the important variability of the terrain, the use of this training system allows us to choose the most suitable form to best respond to the variability of the terrain which alternates within the same vineyard or within the same row.

EXPOSURE

Exposed to the south, yet with an important influence of the breezes from the Mediterranean Sea and the temperature excursions due to the vicinity of Mount Amiata, this area favors the synthesis, in the grapes, of particular fruity notes which enhance the balance and the complexity of Sangiovese.

