



Dedicated to a Finer Wine World

Castello Banfi is a family-owned vineyard estate and winery in the Brunello region of Tuscany. Together with its sister estates in Piedmont, Vigne Regali and Principessa Gavi, it has become recognized the world over for its dedication to excellence and sparking a renaissance in the art of Italian winemaking. The Mariani family proprietors credit education, dedication and discipline for the success that has accorded honors including:

- 11 Consecutive Years ~ Italy's Premier Vineyard Estate at the VinItaly wine fair
- The first winery to be internationally recognized for exceptional environmental, ethical and social responsibility (ISO 14001 and SA 8000) as well as an international leader in customer satisfaction (ISO 9001:2000).
- Winery of the Year by both Wine Enthusiast and Wine & Spirits Magazine and Top Ten Wines (Castello Banfi Brunello di Montalcino Riserva Poggio all'Oro) by Wine Spectator.

Perhaps most gratifying of all is the praise of neighboring vintners who acknowledge Banfi's role in pioneering a new era in Brunello and bringing the wine world's attention to Montalcino. Banfi has pioneered clonal research on the Sangiovese vine to produce a more consistently excellent Brunello di Montalcino, and reduced sulfites and histamines through more organic winemaking. Technological advances, including customized cooperage for more balanced wines, nitrogen bottling to eliminate the addition of sulfites, electro-dialysis to allow flavors to emerge, and development of fermenters that combine both stainless steel and wood, are balanced with a profound respect for tradition and deep expression of the local terroir and microclimate. In the end, at Castello Banfi, winemaker and nature partner to allow the wine's natural pedigree to emerge in artful expression.

Though savoring these achievements as they would a glass of their finest vintage, family proprietors Cristina Mariani-May and James Mariani are hardly resting on their laurels. In the continual pursuit of superior quality ingrained in them by their fathers, Castello Banfi co-founders and brothers John and Harry Mariani, they work constantly to improve upon every detail, from winemaking and packaging to the estate's renowned hospitality.

The Marianis established Castello Banfi in 1978, assembling a contiguous estate of 7,100 acres (2,830 hectares). A constellation of single vineyards spreads out to cover only 1/3 of the property, starting with the undeniable concept that quality is determined first and foremost in the vineyard.

Castello Banfi pioneered the planting of noble French grape varieties in the area, and research continues to pair the various microclimates on the estate with the varieties that will flourish under those conditions. But Banfi's most intensive undertaking was on behalf of the zone's native Sangiovese for Brunello.

Castello Banfi initially identified 160 presumed clones and, through cataloguing vineyards and microvinification, narrowed the selection down to a final 15 complementary clones that are planted in pre-determined proportion to yield the most consistently outstanding Brunello. These results were shared with neighboring producers to help raise the bar for quality in Montalcino.



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If the vineyards are the soul of the estate, then the winery is its very heart. It combines state-of-the-art equipment with traditional cellars for casks of Slavonian oak and barriques of French oak. Here too, little was left to chance or custom. Banfi winemakers personally select the raw wood from the forests of France and bring it to the estate for seasoning under their watchful eye. Coopers then apply a modified toasting that uses an indirect and cooler fire than usual and for a longer period of time in order to achieve more uniform and balanced flavors. The custom barrels are also slightly larger than the traditional barrique, optimizing the ratio of wood surface area to volume of wine.

Overlooking the vineyards is the estate's showpiece, a medieval fortress now known as Castello Banfi. Meticulously restored as a hospitality center, it boasts a glass museum, enoteca, and two restaurants: the informal "Taverna Banfi," serving traditional dishes of the region, and "Ristorante Castello Banfi," serving Mediterranean-inspired Tuscan cuisine in a fine dining ambiance. Within a year of opening, the restaurant was recognized for its excellence with a prestigious Michelin Star.

The latest jewel in the crown of estate hospitality is "Castello Banfi - Il Borgo," 14 luxury guest rooms nestled in the hamlet that grew alongside the castle walls in the 17th and 18th century. Here, discriminating guests are nurtured in a style befitting Tuscan wine country, with cooking classes and wine tastings, vineyard treks and bike rides, cultural tourism or simply relaxing poolside, in the terraced garden, or in the well appointed reading room.

Signature wines of the Castello Banfi estate, available in 50 countries around the world, include the single-vineyard reserve Poggio all'Oro and unfiltered cru Poggio alle Mura Brunellos, as well as three proprietary cuvées, ExcelsuS, SummuS and Cum Laude. Other single-vineyard bottlings include Tavernelle Cabernet Sauvignon, Colvecchio Syrah and San Angelo Pinot Grigio.

The Banfi Toscana range includes wines that are vinified at Castello Banfi; though not always sourced completely from estate vineyards, they are made with equal care and dedication.

Vigne Regali winery is the Mariani family's jewel box winery in the historic town of Strevi in Piedmont, where wine from the single vineyard La Rosa (Brachetto d'Acqui) and Principessa Gavia (Gavi) estates are made along with a selection of regional red, white and sparkling wines.