

2007 Castello Banfi Belnero Proprietor's Reserve

WHO: Castello Banfi WHAT: Red Blend

WHERE: Tuscany IGT, Italy

WHEN: 2007

The nose offers up a blend of fresh cherries, and the sweet cherries, a touch of coffee, and a strong shot of vanilla. On the palate the lead is with bright red fruit and chocolate, softening to black cherry on the mid-palate. The vanilla effect of oak shows up on the finish. Acids are rather bright, tannins somewhat understated. A good match for food today, but not a strong candidate for long-term cellaring. Drink with eggplant Parmesan. Recommended. DH

http://palatepress.com



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