



Dear Friends of Castello Banfi,

Summertime brings together family and friends, and as the warm sun-drenched days and cool, crisp nights continue to nurture our vineyards, we look forward to enjoying the best that the season has to offer.

This summer will also bring together some of the very best that the Jazz world has to offer as we prepare to celebrate "Jazz & Wine in Montalcino" for the 10th consecutive year. This year's festival promises to be among the finest as jazz greats from around the globe converge on Montalcino.

As we look ahead to the Autumn harvest, we anticipate the coming together of two of life's greatest pleasures. This Fall, we are excited to have three-star Michelin chef Heinz Beck join us to host customized cooking classes and wine tastings that will culminate in a delightful marriage of food and wine.

We hope you enjoy this latest edition of *Nuovo al Castello*, along with a summer of sipping, savoring and celebrating.

Salute!

Cristina Mariani-May
Family Proprietor



Nuovo al Castello

Summer 2007

The Newsletter of Castello Banfi

DATES & DETAILS SET FOR COOKING CLASSES AT CASTELLO BANFI To Feature Michelin 3-Star Chef Heinz Beck

The Castello Banfi vineyard estate in Montalcino, Tuscany, will host a premier four-day culinary expedition for guests of its luxury rooms and suites, set for October 28-31 and November 25-28. Heinz Beck, Rome's only Michelin three-star chef and one of only five in Italy, will host the customized cooking classes, which will be complemented by wine tastings and visits to artisan

food producers and markets.

Beck at Banfi, as the luxury cultural travel package is being called, is limited to no more than fourteen people. It will include three nights at the recently opened Castello Banfi - Il Borgo, nine rooms and five suites in the 17th century hamlet nestled alongside the medieval fortress, as well as lunches and dinners each day at the estate's in-

formal Taverna Banfi as well as other charming local restaurants. The estate visit culminates with dinner prepared by Castello Banfi's chef Guido Haverkock, an early protégé of Beck who earned Castello Banfi's own Michelin star within a year of its opening. The group will then travel to Rome for an overnight stay at the stellar Cavalieri Hilton Hotel, perched atop Monte Mario with breathtaking views of

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Castello Banfi First European Winery to Offer On-Line Sales in US

The Castello Banfi vineyard estate of Montalcino, Tuscany, has become the first Italian winery to reach out directly to consumers in the United States, offering the ability to purchase wines directly through its internet site, www.castellobanfi.com.

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CASTELLO BANFI CELEBRATES THE 10TH EDITION OF ITS FESTIVAL

"JAZZ & WINE IN MONTALCINO"

(July 11-22 2007)

With this year's edition, "Jazz & Wine in Montalcino" celebrates its "first" 10 years of uninterrupted play. An important and flattering milestone that underlines the festival's growing success, to both public and critical acclaim for a Jazz festival strongly backed by the Castello Banfi wine estate, in collaboration with the town of Montalcino and the Jazz & Image association of Rome.

To appropriately celebrate the tenth year, some of the principal artists who have played in past editions will return, while other important names, both Italian and

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CASTELLO BANFI REVAMPS WINERY WITH PATENTED WOOD & STEEL FERMENTERS New Technologies Woven into Third Makeover in 30 Years

Castello Banfi, Italy's premier vineyard estate, has temporarily turned its winery into a construction site for the third time in as many decades as it continues to set the winemaking pace in the region.

The update dedicates a section of the winery to micro-vinification of estate wines in a gravity feed layout, allowing for hand sorting of harvested grapes by cluster as well as individual berry. The fermentation area will utilize 24 new hybrid wood and steel fermentation tanks developed at and registered by Banfi. While top estate wines remain unfiltered, the winery has also upgraded the filtration system used for its value line. The blend of noble tradition with state of the art technology epitomizes the continual pursuit of excellence by Castello Banfi and its family ownership.

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"When we broke ground in 1978, our mantra was to not inherit the mistakes of others, but to start from the ground up to bring winemaking in Italy to a world class level."

- Cristina Mariani-May

others, but to start from the ground up to bring winemaking in Italy to a world class level," said family proprietor Cristina Mariani-May. "Our initial moves made for a bit of a revolution, but today our focus is more on evolution. It's an ongoing renaissance of Tuscan wines, in which our neighbors have joined us in raising the bar, sharing advances and developments so we can all grow together."

Thanks in part to Banfi's pioneering efforts and locomotive role for the region, Montalcino evolved from one of Tuscany's poorest hilltop towns to its most prosperous. The number of wine growers in Montalcino has increased from around 70 when Banfi broke ground in the late 1970s to over 200

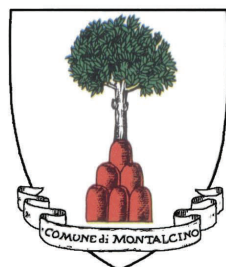
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Jazz and Wine

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international, will take the stage in Montalcino for the first time.

Wednesday **July 11** the opening concert takes place within the evocative walls of Castello Banfi, the first notes being entrusted exactly as they were ten years ago to the trombone of **Marcello Rosa** and his quintet. On **July 12** the Festival transfers to the magnificent 14th century fortress of Montalcino with the awaited return of the **Roberto Gatto Quartet** (with Flavio Boltro on the trumpet), to be followed on **July 13** by **Jeremy Pelt**, one of the most interesting trumpet players of the recent generation and declared a rising star for the last two years in a row by the authoritative magazine Down Beat. Saturday, **July 14**, the interesting **Ionata/Amato Hammond Quartet**



takes its turn. The first week closes on **July 15** with another return to Montalcino, that of the great saxophonist **Maurizio Giammarco** and his **Megatonnes**.

The music starts playing again on Wednesday, **July 18** with the **Biseo-Saint Just Quartet**, back in the historical courtyard of Castello Banfi. On **July 19** the festival makes its final move back to the Fortezza di Montalcino with an extraordinary concert by **Mike Mainieri**, the living legend of jazz and fusion, and **Steps Ahead** in the midst of their "30th Anniversary European Tour," a true gem for jazz aficionados. Friday **July 20** marks another great return, after a ten year absence – that of Argentine saxophonist **Javier Girotto** accompanied by **Aires Tango**. Saturday **July 21** the festival has the pleasure of hosting one of its most ardent supporters

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*Consumers
can now shop
direct for
Castello
Banfi wines*

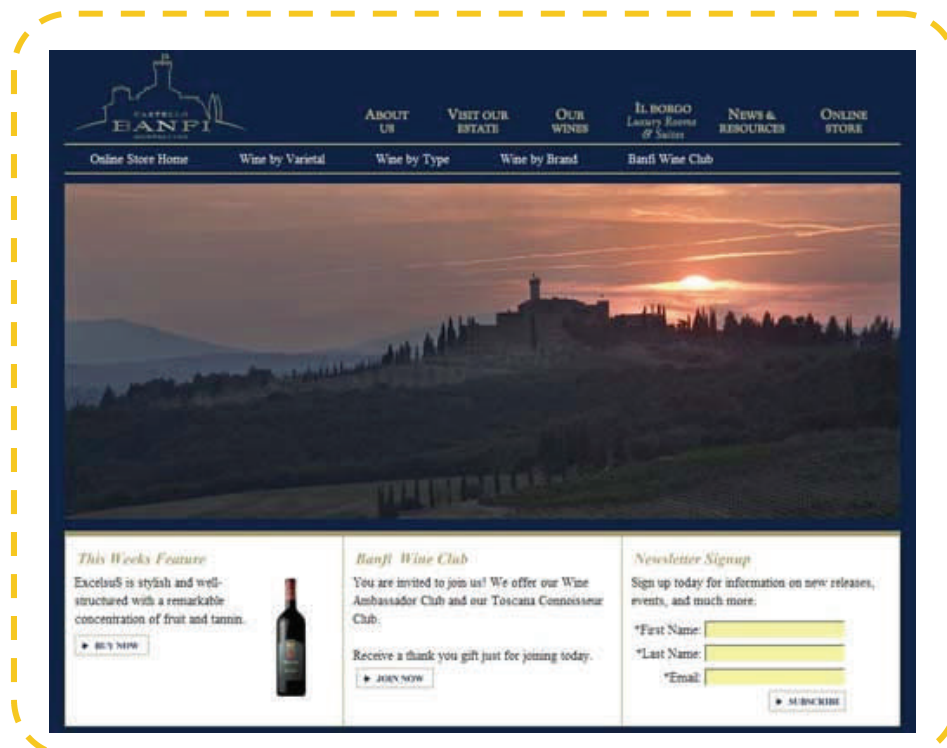
CASTELLO BANFI WINES NOW AVAILABLE ONLINE

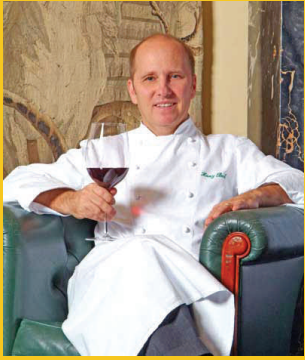
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Consumers can now shop direct for Castello Banfi wines by visiting www.castellobanfistore.com and selecting wines by varietal, type or brand. Within each category there is a photo of the product and a detailed description, including ratings and reviews. For those who purchase a full case, Banfi is extending an introductory offer of a 20% discount off shipping costs.

Wine lovers can also join either of two club memberships set up through the website, and receive a bottle each of two different wines from Castello Banfi and its sister winery Vigne Regali di Strevi, Piedmont, every three months. The “Banfi Wine Ambassador” level offers a 20% discount on shipments of two of the estate’s top single vineyard and reserve wines every three months, while the “Banfi Toscana Connoisseur” club offers a 15% discount off popular value wines which are sourced both from the estate as well as vineyards in surrounding regions.

Members of both clubs are extended VIP treatment when they visit Castello Banfi, sent chef’s pairing recipes and given access to a variety of exclusive items and offers. The “Ambassador” club level offers members the ability to receive red wines exclusively. The price of each shipment varies according to selection. Members can cancel at any time. For more information, please visit www.castellobanfistore.com. Membership is valid in the 29 states that permit direct shipping of wine.





Chef Heinz Beck

Chef Beck will explore ideal pairings with Castello Banfi estate wines and cooking not only with wine, but for it .

Beck at Banfi

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the eternal city, and a farewell dinner by Chef Beck at his own La Pergola rooftop garden.

Castello Banfi winemakers and sommeliers will guide the wine appreciation program, starting in the vineyards to explore the unique soil types of the estate's microclimate and the vines that ideally pair to those soils for maximum expression of character and depth. In the winery, they will demonstrate how that promise is carried through by blending innovation and tradition to nurture wines in hygienic conditions that reduce sulfites and histamines. Tasters will join winemakers to follow the development of wine through the long, patient aging process, and then taste and compare the results in our tasting room under uniform, methodical processes established by experts and practiced by professionals. The wine program was designed by Sharron McCarthy, Certified Specialist of Wine, Director of the Society of Wine Educators, and a nationally respected food and wine consultant, to appeal to a broad range of interest and expertise levels.

The all inclusive Beck at Banfi package, starting from the Castello Banfi estate in Montalcino, Tuscany and including transportation from Castello Banfi - Il Borgo to the Cavalieri Hilton in Rome, is 3,000 Euros (approximately US\$4,000) per person based on double occupancy, or 3,800 Euros (approximately US\$5,100) for single occupancy. Transfer from the airport or elsewhere in Italy to Castello Banfi can be arranged separately.

Author of "L'Arte e Scienza del Servizio" on the art of food service, as well as individual cook books focusing on finger food, pasta and vegetarian, Chef Beck is a passionate dynamo of energy and creativity. He will host two cooking demonstrations focusing on traditional Tuscan cuisine and its contemporary interpretations, continuing the discussions over lunch. Also a certified sommelier, Chef Beck will explore ideal pairings with Castello Banfi estate wines and cooking not only with wine, but for it - combining taste sensations where the result is greater than the sum of its parts. The group will visit local artisan producers of honey, cheese, olive oil, and other regional bounties.

For reservations and more information on "Beck at Banfi," e-mail borgo@castellobanfi.it, telephone +39 0577 877700, or visit www.castellobanfiilborgo.com.

Additional information on Castello Banfi and Chef Beck can be found at the respective websites, www.castellobanfi.com & www.heinzbeck.com.

Jazz and Wine

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and frequent performers, the great **Enrico Rava** with his project New Generation (featuring Mauro Negri). The festival will close on a high note, Sunday **July 22**, with one more great return, the extraordinary sax of **Rosario Giuliani** and his quartet.

Great jazz music and extraordinary wine

will meet for the tenth consecutive year in the heart of Brunello country to celebrate, with growing success, the inebriating encounter between two close and intense pleasures.

For more information please contact: banfi@banfi.it

Tel: +39/0577/840111

Fax +39/0577/840471

Winery Makeover

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today, and the Brunello consortium is the first in Italy that can boast 100% membership.

While the benefits of stainless steel have become universally appreciated and employed, there has been growing interest in the potential for wood fermenters to achieve optimal flavor, despite their own set of challenges. Taking advantage of their importance as a customer to both, Castello Banfi's winemaking team brought together barrel coopers and steel tank makers, theoretically each other's competitor, to combine the best of both worlds – the temperature control and ease of cleaning offered by stainless steel, and the character contributed by fermentation in oak.

The hybrid tanks look very much like the traditional upright oak fermenters, with broad oak staves making the central body, but the head and base are stainless steel, allowing for efficient temperature control, reliable access for clean out, and a non-porous surface for better hygiene. While the steel is per-

manent, the staves can be reconditioned or replaced every few years before the used wood would no longer contribute substantial complexity and flavor. The key to the combination was to build a flange that would unite the flexible wood material with the inert and rigid stainless steel. A total of 24 composite fermenters will be in place for the autumn 2007 harvest, placed on the mezzanine of a two-tier platform that allows gravity feed into storage tanks below.

Micro-vinified wines include the estate's three Brunello di Montalcinos (Castello Banfi, Poggio all'Oro Riserva and the cru Poggio alle Mura); the single vineyard Tavernelle Cabernet Sauvignon, Mandrielle Merlot and Colvecchio Syrah; and Castello Banfi's Montalcino Super Tuscan cuvées: SummuS, ExcelsuS and Cum Laude. All are unfiltered since the 1998 vintage.

A second tier of wines, including the red "baby Super

Tuscan" cuvées Centine, Col di Sasso, and CollePino, will now be made with a tangential filtration system and electro-dialysis, two techniques that are widely acknowledged to be better for making wines more purely and organically, yet not widely used because of the significant investment required.

In tangential filtration, the must is pushed perpendicular to the filter system so the juice is cross filtered rather than being pressed against the filter; the result is less pressure and clogging, allowing more of the wine's noble compounds to remain intact rather than being trapped.

Electro-dialysis replaces the

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Stainless steel bonded to oak, a fundamental aspect of new Banfi fermenters.

tartrate stabilization system that has been an industry standard since the 1960s, which chilled wines to remove naturally forming tartrates, a by-product of fermentation. In the new system, as the wine is pumped between two membranes, a light electrical shock prevents potassium, calcium and tartaric ions from bonding to form tartrate crystals, commonly called “wine diamonds.”

Both electro-dialysis and tangential filtration are superior because they leave the finished wine more intact, acting upon its chemistry rather than removing elements responsible for flavor and character. The finished wine is still stabilized, yet more intact, colorful, and richer in flavor.



Composite fermenters being positioned atop storage tanks at Castello Banfi winery



Castello Banfi is internationally acclaimed for its clonal research to improve upon the region's historical Brunello di Montalcino, and making premier quality wines that are low in sulfites and histamines. It was the first wine estate in the world to be internationally recognized for exceptional environmental, ethical and social responsibility (ISO 14001 and SA8000) as well as customer satisfaction (ISO 9001:2000). A regional beacon for hospitality, in addition to its two restaurants - the informal “Castello Banfi - La Taverna,” and the Michelin-starred fine dining “Castello Banfi - Il Ristorante” - Castello Banfi boasts a glass museum, enoteca, balsamic cellars and daily winery tours for visitors to the region. Castello Banfi - Il Borgo, the newest jewel in this hospitality crown, opened on March 15. Private amenities include a swimming pool, pergola-covered cloister garden, breakfast nook, and reading room within the castle keep; each room and suite was designed uniquely by Italy's preeminent interior designer, Federico Forquet. Signature wines of Castello Banfi include the single-vineyard reserve Poggio all'Oro and unfiltered cru Poggio alle Mura Brunellos, proprietary cuvées ExcelsuS, SummuS and Cum Laude, and single-vineyard varietal wines including Tavernelle Cabernet Sauvignon, Colvecchio Syrah and San Angelo Pinot Grigio.



Full recipes on following pages.

∞ SUMMER MENU ∞

[Fiori di Zucca Fritti](#)

San Angelo Pinot Grigio

[Insalata di Farro](#)

Centine Rosé

[Rostincianna con Panzanella](#)

Cum Laude

[Grilled Peaches with crème fraiche, raspberries and blueberries](#)

Rosa Regale

Be sure to visit the [Recipes & Dining](#) section of our website for recipes for a host of other authentic seasonable Tuscan fare.

For further information, please contact:

BANFI VINTNERS

1111 Cedar Swamp Road Old Brookville, NY 11545

Tel. from USA: (516)626-9200, (800)645-6511 Fax: (516)626-9218, email: cbmail@banfi.com

www.castellobanfi.com

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Fiori di Zucca Fritti (fried zucchini flower)

1/2 cup (100 grams) flour
1 Tbsp. Castello Banfi "Extra-Vergine" Olive Oil
1/2 cup (100 grams) soft bread crumbs
1 cup (250 grams) milk
20 zucchini flowers, still closed
5 anchovy fillets
1 Tbsp. chopped parsley
Salsa Balsamica Etrusca
Salt and pepper

Combine flour and oil with enough water to obtain a not-too-liquid batter. Soak the bread crumbs in the milk and strain it. Shorten the stem of the zucchini flowers, take out the pistil and stuff with the bread crumbs mixed with the anchovy fillets and parsley. Coat the flowers with batter and fry in boiling oil. Season with salt and pepper. Drain on kitchen towel. Sprinkle generously with Salsa Balsamica and serve immediately, hot and crispy.

Insalata di Farro (Ristorante Boccon DiVino, Montalcino)

12 ounces hulled spelt
16 ounces frozen green beans
12 ounces baby shrimp
Chives, salt, carrot, celery, parsley, Castello Banfi "Extra-Vergine" Olive Oil

Cook the spelt like rice in boiled, salted water for 20-25 minutes and then let cool. Cook the green beans in salted boiling water, immersed while frozen to maintain their color, then drain and chop. If the baby shrimp are frozen, immerse in boiling water for a moment, then cover with cold water. Mix the spelt, shrimp, beans and chives with olive oil, salt, pepper, aromatic herbs and serve at room temperature with a drop of olive oil.

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PANZANELLA - Tuscan Bread Salad

One loaf of day-old Tuscan style bread

Four ripe tomatoes

1 medium Vidalia onion

1 cucumber

1 bunch basil

2 Tablespoons white balsamic vinegar

5 Tablespoons Castello Banfi "Extra-Vergine" Olive Oil

Salt and pepper to taste

Slice the bread and chop it into small pieces; place in a bowl with one or two cups of water and let sit for about ten minutes. Wring the bread out with your hands, break up the dried bread, and place it in a large salad bowl. Thinly slice the cucumber and onion, cut the tomato into bite-size wedges, and add all but a handful of tomato to the bread crumbs. Shred most of the basil leaves by hand, reserving six or eight small leaves, and add to the bowl with the olive oil and mix well. Immediately before serving, add the vinegar and another splash of oil, and garnish with the basil leaves and tomato.

ROSTINCIANA - Grilled Spareribs

Salt and pepper to taste

½ cup Castello Banfi "Extra-Vergine" Olive Oil

2 racks of spare ribs

Mix the salt, pepper and olive oil together and rub each rib with the mixture. Grill the ribs over a charcoal fire or on a gas grill on an indirect flame for about 40 minutes.

Grilled Peaches with crème fraiche, raspberries and blueberries

Four ripe peaches

8 oz. fresh raspberries

8 oz. fresh blueberries

2 oz. Rosa Regale

4 Tablespoons Crème Fraiche

Slice peaches in half, place on medium-hot grill for 2 to 3 minutes. Remove, place each half in a bowl with a quarter of the raspberries and blueberries, drizzle the Rosa Regale on top, let stand for a few minutes. Immediately prior to serving, put a dollop of crème fraiche on top of the fruit.