



Poggio alle Mura

Rosso di Montalcino DOC

2018

VARIETY

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

DESCRIPTION

Thanks to the perfect union between innovation and tradition comes a Rosso di Montalcino of great elegance.

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.

The result is a fresh and fruity wine, with intense aromas of red fruits that perfectly combine with notes of licorice, tobacco and hazelnut. The structure is large and consistent. Long and pleasant finish on the palate.

Perfect marriage with red meats and game, as well as ideal with medium-aged cheeses. The ample structure, soft and very consistent, allows a good aging.

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
Planting Density: 4200 - 5500 vines/ha.
Yield: 70 q/ha.



Fermentation: in temperature-controlled (25-30°C) *Horizon* hybrid French oak and stainless-steel tanks
Aging: 50% in French oak casks (90-60 hl) and 50% in French oak barrique (350 l) for 8-10 months



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 2010



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