



# Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

## 2016

### VARIETIES

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

### DESCRIPTION

A Brunello born in the estate vineyards that the zonation studies, which started in 1980, identified as the most suitable for Sangiovese.

The mild winter, with regular rainfall, encouraged an early bud break. The spring was rather wet with a drop in temperatures at the end of April, which slowed down the growth cycle, bringing it back to normal. From mid-June, and throughout the month of July, there was a gradual rise in temperatures. In August, the excellent temperature range and sporadic rain allowed for the perfect ripening of the grapes. In September, the temperatures were quite high with an excellent temperature range. Mid-month, a few days of abundant rain risked compromising the harvest, but the sudden weather improvement of the following days, the technical and cultivation interventions carried out in the vineyards and the careful selection of the grapes, both in the vineyard and in the winery, enabled to harvest the Sangiovese at its best expression.

A Riserva of great elegance and balance in its structure and aromatic profile. Intense ruby red color, with garnet hues. The nose is sweet and complex with balsamic notes and hints of tobacco combined with aromas of plums, ripe cherries and red berries. In the mouth, it is incredibly full, with powerful, yet sweet and well-honed tannins. A persistent finish is accompanied by excellent acidity.

Long aging wine, perfect as a meditation wine. It combines well with rich and structured dishes, but also with particularly savory food such as aged cheeses or cured meats.

### 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  
*Vine Density:* 4200 - 5500 vines/ha.  
*Hectar Yeald:* 60 q/ha.



*Fermentation:* in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*  
*Aging:* 60% in French oak casks (90-60 hl.) and 40% in French oak barriques (350 l.) for a minimum of 30 months



*Alcohol:* 14,5%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 2007



AVAILABLE FORMATS:  
0,75 l - 1,5 l - 3 l