



# Poggio alle Mura

Brunello di Montalcino DOCG

## 2018

### VARIETY

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

### DESCRIPTION

A Brunello crafted from estate vineyards, identified as the most suitable for Sangiovese by the zonation studies, initiated in 1980.

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 Brunello with a great personality. Intense ruby red color with a complex olfactory structure made up of notes of currant, blackberry, combined with spicy hints of rhubarb and myrtle. Spicy finish with intense notes of white pepper and juniper. The structure is important, with soft, and well-integrated tannins. Great finish in the mouth.

It is a long aging wine which pairs excellently with rich and succulent dishes, as well as ripe cheeses. Perfect as a meditation wine.

### TECHNICAL NOTES



*Soil:* area characterized by slopes with a good incline where the soils develop on continental, reddish clay sediments with considerable presence of rocks and pebbles



*Trellising System:* spurred cordon – Banfi alberello  
*Vine Density:* 4200 - 5500 vines/ha.  
*Hectar Yield:* 60 q/ha.



*Fermentation:* at controlled temperature (25 -30° C) in Horizon stainless steel and French oak hybrid tanks  
*Aging:* 40% in 60 and 90 hl French oak barrels and 60% in 350 l French oak barriques for 2 years at least.



*Alcohol:* 15%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 1997



AVAILABLE FORMATS:  
0.75 l - 1.5 l - 3 l