



Poggio alle Mura

Brunello di Montalcino DOCG

2014

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.

A rainy and cold year for which the maniacal selection of the grapes from the vineyard already was fundamental. We managed the operation of defoliation, which allowed the grapes a good ventilation and during the harvest, we often made a double passage in the same vineyard. Even in the cellar we worked with the utmost care, our state-of-the-art sorting systems allowed us to work only the best grapes, moreover, a very short post-fermentative maceration prevented the extraction of unripe tannins.

The result is an elegant and balanced Brunello, with a good persistence, complex and sweet aromas and with an important but soft structure and a nice final acidity.

It combines excellently with rich and complex dishes like braised wild boar, but also to particularly savory food such as aged cheeses or meats. Its complexity makes it suitable as a meditation wine.

TECHNICAL NOTES



Soil: sandy clays with rounded pebbles



Trellising System: spurred cordon – Banfi alberello

Vine Density: 4200 - 5500 vines/ha.

Hectar Yield: 60 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*

Aging: 40% in French oak casks (90-60 hl) and 60% in French oak barriques (350 l) for 2 years



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l