



Poggio alle Mura

Brunello di Montalcino DOCG

2015

VARIETY

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

DESCRIPTION

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

2015 will certainly be included among the great harvests of Montalcino. The copious winter and spring rains, alternating with sunny and breezy days, ensured proper water storage in the ground, together with a homogenous growth of the grapes in the months of May and June. The summer period, with rather high temperatures, favored the regular development of the grape. At the same time, the ripening took place gradually and perfectly thanks to the good day/night temperature ranges. The almost total absence of rain, both during the ripening and the harvest, and the mild temperatures of September, as well as facilitating the harvest operations, preserved the health of the grapes.

The result is a complex and elegant Brunello, the perfect expression of this exceptional vintage. On the nose, hints of coffee and pipe tobacco accompany the fruity aromas of blackberry and plum jam together with a spicy note on the finish. In the mouth, the roundness of the structure is well balanced by soft and ripe tannins. Full and persistent in the finish.

Long aging wine pairs excellently with rich and structured dishes, as well as aged cheese and cured meats. Its complexity makes it perfect as a meditation wine.

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 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: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1997



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l

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