



Poggio alle Mura

Brunello di Montalcino DOCG

2016

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 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.

Rich and elegant both in aromas and structure, endowed with a unique balance, it has an intense ruby red color. The bouquet is sweet and complex, with hints of blackberry jam, tobacco and spice. On the palate, there is a sensation of a very balanced, important and soft structure. Persistent finish.

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 barres and 60% in 350 l French oak barriques for 2 years



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l