



# Poggio alle Mura

Brunello di Montalcino DOCG

## 2017

### 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.

In the spring, temperatures were in the norm, and the growing season had a regular start. April and May, which were mild with very little rain, were followed initially by a temperate summer without rain. From July onwards, there was a gradual rise in temperatures, peaking in the second half of August, resulting in an acceleration of ripening times, that, however, realigned with the period, thanks to the rainfall at the beginning of September. The harvest took place in optimal conditions, giving us a Sangiovese at the peak of its expression.

The result is a Brunello with a great personality. Intense ruby red color with a complex olfactory structure made up of notes of blackberry and plum jam, combined with spicy hints of tobacco. The structure is important, with soft, ripe 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:* 60% in 60 and 90 hl French oak barrels and 40% in 350 l French oak barriques for 2 years at least.



*Alcohol:* 15,5%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 1997



AVAILABLE FORMATS:  
0.75 l - 1.5 l - 3 l