



# Poggio alle Mura

Brunello di Montalcino DOCG

## 2019

### 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 growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delay the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed an optimal ripening of the grapes. 2019 is a harvest characterized by a high quality and intense territorial personality that gave us very structured and flavor wines.

The result is a Brunello with great personality. Brilliant ruby red colour, with a complex olfactory structure from which notes of currant and black cherry stand out, combined with hints of rhubarb and roasting. Spicy finish with notes of white pepper and juniper. The structure is decidedly important, with soft, velvety 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