



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2013

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.

After a rather rainy spring and early summer, in the months of September and October the weather conditions were very good, windy and sunny. These climatic conditions favored a gradual and late ripening of the grapes, which showed an excellent quality, with wonderfully intense varietal aromas and a good balance between alcohol and acidity.

The result is a complex and balanced wine, with intense aromas characterized by hints of plum, cherry and small red fruits, accompanied by balsamic and tobacco notes. In the mouth it is firm and soft. Excellent persistence.

Long aging wine, perfect as a meditation wine. It combines well with rich and structured dishes, but also with particularly savory food such as aged cheeses or cured meats.

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 Yeald: 60 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: 30% in French oak casks (90-60 hl) and 70% in French oak barriques (350 l) for a minimum of 30 months



Alcohol: 14%



Suggested serving temperature: 16-18°C



First vintage produced: 2007



AVAILABLE FORMATS:
0,75 l - 1,5 l - 3 l