



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2015

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.

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.

A fantastic year for a Brunello Riserva of great elegance and power. Very intense ruby red color, with garnet shades. On the nose it is incredibly broad, with aromas of blackberry and ripe cherry, well integrated with the notes of coffee, pipe tobacco and spices. On the palate it is full, soft and persistent, with ripe tannins and an excellent acid note that perfectly accompanies the sip.

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: 40% in French oak casks (90-60 hL) and 60% in French oak barriques (350 L) for a minimum of 30 months



Alcohol: 14.5%



Suggested serving temperature: 16-18°C



First vintage produced: 2007



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l

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