



# Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

## 2018

### 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.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

A Riserva of great elegance and balance in its structure and aromatic profile. Brilliant ruby red colour. On the nose, the aroma is complex, endowed with elegance and finesse. Hints of violets, blackberries and pink pepper combine with citrus notes and nuances of pipe tobacco on the finish. In the mouth it is full, the tannins are important, soft and sweet. Warm, enveloping finish. A Riserva of great 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:* 60% in French oak casks (90-60 hl.) and 40% in French oak barriques (350 l.) for a minimum of 30 months



*Alcohol:* 16%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2007



AVAILABLE FORMATS:  
0.75 l - 1.5 l - 3 l