



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2013

VARIETIES

Sangiovese

DESCRIPTION

A Banfi family jewel, Brunello Poggio all'Oro is produced exclusively in the great vintages.

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

The result is a particularly elegant Brunello with a complex personality, which is expressed to the nose through a series of scents that are expressed slowly, from licorice, coffee, plum jam and tobacco to end even with a slight hint of violet. The refined structure is in perfect balance with the acid part, which excellently supports the long persistence.

A long aging wine that perfectly pairs with rich and complex dishes. Also indicated as a meditation wine.

TECHNICAL NOTES



Soil: area characterized by a large plateau on which the soils develop on brown clay silt sediments with stones and pebbles of different nature, of calcareous origin, well-structured and well-draining.



Trellising System: spurred cordon
Vine Density: 2100 vines/ha.
Hectar Yeald: 40-50 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: 70% in French oak casks (90-60 hl) and 30% in French oak barriques (350 l) for 2 years and 6 months



Alcohol: 14%



Suggested serving temperature: 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l