



# Poggio all'Oro

Brunello di Montalcino DOCG Riserva

## 2016

### VARIETIES

Sangiovese

### DESCRIPTION

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

The mild winter, with regular rainfall, encouraged an early bud break. The spring was rather wet with a drop in temperatures at the end of April, which slowed down the growth cycle, bringing it back to normal. From mid-June, and throughout the month of July, there was a gradual rise in temperatures. In August, the excellent temperature range and sporadic rain allowed for the perfect ripening of the grapes. In September, the temperatures were quite high with an excellent temperature range. Mid-month, a few days of abundant rain risked compromising the harvest, but the sudden weather improvement of the following days, the technical and cultivation interventions carried out in the vineyards and the careful selection of the grapes, both in the vineyard and in the winery, enabled to harvest the Sangiovese at its best expression.

A rich and elegant Riserva with a unique balance. Intense ruby red color, the aromatic profile is sweet and complex with notes of blackberry jam, tobacco, cocoa and balsamic hints on the finish. The structure is important and well-balanced by a decisive acidity and well-integrated tannins. Absolute pleasantness in the finish.

It is perfectly suited to long ageing. It perfectly pairs with rich and complex dishes. Also excellent 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:* 80% in French oak casks (90-60 hL) and 20% in French oak barriques (350 L) for 30 months at least.



*Alcohol:* 15,5%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 1985



AVAILABLE FORMATS:  
0,75 l. - 1,5 l. - 3 l. - 6 l. - 12 l.