



# Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2012

## VARIETIES

Sangiovese

## DESCRIPTION

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

The vegetative season began at usual time, with a mild and dry spring. The summer was characterized by a beginning with no rainfall and cool temperatures that went up gradually in the months of July and August. A sunny September with average temperatures favored the harvest operations.

The result is a particularly elegant and complex Brunello. The nose is expressed with intense hints of cherry and plum, accompanied by floral notes of violet and toasted coffee and chocolate. Excellent consistency that allows a long and excellent persistence. Perfect synthesis between power and elegance.

A long aging wine that accompanies in a sublime way rich and complex dishes, such as wild boar stewed with olives or lasagna. Also perfect as a meditation wine.

## TECHNICAL NOTES



*Soil:* tendentially silty with reddish clays and pebbles.



*Trellising System :* spurred cordon

*Vine Density :* 2100 vines/ha.

*Hectar Yield :* 40-50 q/ha.



*Fermentation :* in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks

*Aging:* 60% in French oak casks (90-60 hL) and 40% in French oak barriques (350 L) for 3 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