



Poggio alle Mura

Brunello di Montalcino DOCG

1997

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.

A Spring frost reduced production considerably. Light rains during version, when the grapes turn from green to purple, allowed for good maturation and gave the vines sustenance to last through the dry month that followed. These conditions combined in a concentration of flavors and the outstanding quality of a five-star vintage.

In the late 1980s, the "Zonazione" project assembled a geological map of the growing areas on our estate and identified the most evocative zones for growing Sangiovese in the area surrounding our medieval "Poggio alle Mura" castle. At the same time, we undertook extensive research in clonal selection to identify the clones of Sangiovese most adapted for making the best Brunello di Montalcino. In 1992, vineyards were planted using the optimal results of both experiments, and this first harvest coincided with some of the best vintage conditions in recent history.

It combines excellently with rich and complex dishes like braised wild boar, but also to particularly savory food such as aged cheeses or meats. Its complexity makes it suitable as a meditation wine.

TECHNICAL NOTES



Soil: sandy clays with rounded pebbles



Trellising System: spurred cordon – Banfi alberello

Vine Density: 4200 - 5500 vines/ha.

Hectar Yeald: 60 q/ha.



Fermentation: in temperature-controlled stainless-steel tanks

Aging: 10% in Slavonian oak casks (60-120 hl) and 90% in French oak barriques (350 l)



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1997

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AVAILABLE FORMATS:
0,75l - 1,5l - 3 l