



Poggio alle Mura

Brunello di Montalcino DOCG

1998

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.

This vintage was characterized by a particularly dry summer season. Elevated temperatures in late July and early August had a significant impact on the quality of the grapes, resulting in a contained vegetative development and, most significantly, a smaller berry size than in previous years. The greater proportion of skins and seed to pulp dictated the terms of vinification, as this situation offers the risk of increased tannins. To soften the tannins, it was necessary to reduce the maceration time and remove the seeds from the vinaccia as much as possible.

This is the second vintage of this wine coming from vineyards made up entirely of clones selected on the estate. Despite less than optimal vintage conditions compared to the previous year, the results confirmed the greater stability of the selected clones mix to varying weather conditions – the precise goal of our original project.

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%



Suggested serving temperature : 16-18°C



First vintage produced: 1997

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AVAILABLE FORMATS:
0.75l - 1.5l - 3l