



# Poggio alle Mura

Brunello di Montalcino DOCG

1999

## 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 textbook example of a great vintage. The entire season presented optimal conditions for the vine, offering outstanding results for both early and later maturing varieties. Winter rainfall supplied sufficient water reserves that were useful to the plant over a summer that was hot but not torrid. Over a cool spring the vines developed balance that they maintained into the autumn. Light mid-summer rainfall helped stabilize the plant's metabolism and develop ideal tannins and phenols, resulting in deeply colored wines. A proper variation between day and night temperatures allowed the grapes to develop intense varietal aromas and remain in perfect condition for harvest.

Third vintage for this wine produced in a single vineyard with clones Banfi sangiovese selection in one of the better vintage in the century.

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



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