



Poggio alle Mura

Brunello di Montalcino DOCG

2000

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 rainy winter was followed by a cool spring, which allowed for an optimal development of the vegetation until mid August, but then the torrid temperature (over 37°C during the day and 20°C during the night) put the plants under a severe hydro stress that stopped the synthesis process and accelerated dramatically the maturation of sugars. It was one of the most challenging vintages in our estate's history.

Forth vintage for this wine produced in a single vineyard with clones Banfi sangiovese selection. And thanks to the research it is possible to produce good wines even in difficult year.

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