



Poggio alle Mura

Brunello di Montalcino DOCG

2001

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.

The seasonal conditions were marked by a severe early frost on Easter Eve that reduced the production. Subsequently, sufficient rainfall at the end of June allowed for an optimal balance of water reserves in the soil. The temperature climbed gradually from mid July but without reaching any excessively high peak. Some rainfall in September permitted to Sangiovese to reach a good technological and physiological maturation.

This wine is at its fifth vintage and it is produced from vineyards planted exclusively with clones Banfi sangiovese selection. The wine obtained in this vintage in which the quantity was reduced by the spring frost but with very high quality of the grapes is, with any doubt, of an extremely top level.

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



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