



# Poggio alle Mura

Brunello di Montalcino DOCG

## 2003

### 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 an intense spring frost and by one of the most severe heat waves in European history. Fortunately, the heavy rainfall of the previous winter allowed for abundant water reserves in the soil, thus avoiding the risk of hydric stress for the plants. The spring frost, combined with the hot summer, allowed for a rich and concentrated fruit, and a significant temperature variation between daytime and night added finesse and complexity. The exceptionally healthy berries of this vintage allowed an optimal quality in the harvest.

Sixth vintage for this single vineyard wine produced with Banfi Sangiovese selected clones; it is actually thank to the great job of selection that, even in difficult vintages as for 2003, characterized by very hot summer temperatures, it is possible to obtain high value results.

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:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1997



AVAILABLE FORMATS:  
0.75L - 1.5L - 3L