



Poggio alle Mura

Brunello di Montalcino DOCG

2004

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 normal growing season starting with sufficient spring rainfall to create good water reserves in the soil. Overall summer temperatures were lower than in recent years and, most importantly, normal patterns of significant temperature variations between day and night returned, allowing for gradual and balanced ripening.

The 2004 vintage gave us wines of fascinating character and full structure.

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: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



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