



Poggio alle Mura

Brunello di Montalcino DOCG

2005

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.

Otherwise normal spring weather was marked by a hailstorm that reduced the production in some vineyards. Moderate temperatures over the summer months with a particularly cool August that allowed for a gradual ripening and spared the vines any hydric stress. A warm and sunny September allowed for good harvest conditions.

The good weather conditions have allowed the production of a wine characterized by a great and harmonious balance.

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