



Poggio alle Mura

Brunello di Montalcino DOCG

2006

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.

Regular spring rainfall allowed for good water reserves over the hot summer months. High temperatures in July and an ideal range between daytime and nightly temperatures in August allowed the grapes to ripen exceptionally well. A warm September allowed for an excellent harvest.

The good weather conditions allowed for the production of a well-balanced and harmonious wine.

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