



# Poggio alle Mura

Brunello di Montalcino DOCG

2007

## 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.

Thanks to a mild winter, the growing season started early, with anticipated flowering. Heavy rainfall in late May and early June provided sufficient water reserves in the soil to endure the mid-June heat wave. The harvest started about one week ahead of time yet still lasted into mid October without any difficulties, thanks to ideal fall weather.

A cru of our best vineyards immediately surrounding the historic Poggio alle Mura castle today known as Castello Banfi, and planted with our carefully researched clones of Sangiovese. In 2007 the new micro-winery, dubbed Horizon, was inaugurated, representing increased attention to detail in both the vineyard and winery, and an artisan's approach to winemaking.

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 (27-29°C) hybrid French oak and stainless-steel tanks *Horizon*  
*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