



# Poggio alle Mura

Brunello di Montalcino DOCG

2008

## 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 winter, with rainfall well above the seasonal average and quite mild temperatures, was followed by normal spring conditions. Some rainfall marked the months of May and June, along with relatively cool temperatures through mid-July. The hail storm which took place on Ferragosto (August 15th) only partially effected our vineyards, sparing the choicest fruit and impacting production with only a small decrease in quantity. Compared to recent years, all phases of the growing season were delayed, including the harvest which took place two weeks late but under optimal conditions.

A wine that expresses the power of the vintage with impressive elegance.

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:* 15%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1997



AVAILABLE FORMATS:  
0.75L - 1.5L - 3L