



Poggio alle Mura

Brunello di Montalcino DOCG

2009

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 spring start to the growing cycle was marked by abundant rainfall, which helped provide high levels of water reserves. The rainy phase went on till mid July, with temperatures particularly cool and well below the seasonal norm. After mid July, the weather stayed warm and dry; in this phase, the vines could take advantage of the water reserves accumulated during the spring. Relatively cool nighttime temperatures allowed for the gradual development of aromatics and polyphenols, enhancing the overall quality of the grapes. The harvest went smoothly thanks to dry, warm and sunny days in September and October.

A wonderful vintage characterized by soft tannins and the elegant and powerful 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 (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