



# Poggio alle Mura

Brunello di Montalcino DOCG

2010

## 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 growing season started slightly late, followed by abundant rain in May and June. Temperatures in June were cool and well below seasonal averages; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August again with notably cool nights, which significantly contributed to the quality of the fruit, both in terms of aromas and natural acids. From the middle of August through the months of September and October rainfall was scarce, resulting in an excellent harvest.

The uniqueness of the 2010 harvest, in which all stages, from the vegetative to ripening and harvesting of the grapes, took place in an exceptional way, becomes even more evident for the Poggio alle Mura, that, as a result of the production philosophy of Banfi, gives us a rare and memorable vintage.

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:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1997



AVAILABLE FORMATS:  
0,75L - 1,5L - 3L