



Poggio alle Mura

Brunello di Montalcino DOCG

2011

VARIETY

100% Sangiovese, Banfi clonal selection

DESCRIPTION

Brunello crafted from estate vineyards, identified as the most suitable for Sangiovese by the zonation studies, initiated in 1980.

Wine's growth cycle started at the right time with a climate particularly mild and dry in the months of April and May. The sunny days of June were then followed by copious rainfall in the middle of July, resulting also in significant drop in temperatures. The climate conditions in early August were pretty cool, but the region was then covered by an anti-cyclone weather pattern originating from Africa, which led to a spike in temperatures, reaching well above the average for the period and lasting for around two weeks. Therefore hydric stress accelerated the ripening. September and October were sunny and dry with very hot temperatures.

In this higher average temperature year, clonal selection of Sangiovese gave us a Brunello that is extremely interesting, rich of warmth and allure.

The color is very deep with intense red garnet shades. The scent is sweet and complex, with pleasant notes of mature red fruit and spicier hints of vanilla, pipe tobacco and bitter chocolate. Structure is strong, wide and soft at the same time. The finish is persistent, with a great aging potential.

TECHNICAL NOTES



Soil: area characterized by slopes with a good incline where the soils develop on continental, reddish clay sediments with considerable presence of rocks and pebbles



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 - 5500 vines/ha.
Hectar Yield: 60 q/ha.



Fermentation: at controlled temperature (25 -30° C) in Horizon stainless steel and French oak hybrid tanks
Aging: 40% in 60 and 90 hl French oak barrels and 60% in 350 l French oak barriques for 2 years at least.



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



AVAILABLE FORMATS:
0,75 l. - 1,5 l - 3 l