



Poggio alle Mura

Brunello di Montalcino DOCG

2012

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.

The growing cycle began in the usual time frame, with dry weather in April and May. June was marked by cooler temperatures and a lack of rainfall. Summer saw a return to regular average temperatures in July through mid-August, when a sudden heat wave raised temperatures over 40°C (104°F) through the end of the month. A sun-drenched September, with normal average temperatures, allowed for a good harvest.

This is an extremely interesting vintage for Poggio alle Mura, which boasts soft tannins and an elegant and powerful structure.

Very deep color. To the nose is very pleasant, almost sweet, and complex with notes of blackberry jam, tobacco and vanilla. The structure is of outstanding value, it is smooth, wide and marked by a great balance. The finish is persistent. Wine suitable for a long aging.

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: 14,3%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



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