



Poggio alle Mura

Brunello di Montalcino DOCG

2013

VARIETY

100% Sangiovese, from 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 with a significant delay, with some rains during the Spring. June was marked by cooler temperatures, under the seasonal average. August and September were hot and dry, but the ripening, despite two weeks' delay, have been supported by water reserves of the previous months. Summer nights were characterized by cooler temperatures, contributing to the improvement of the quality of the grapes. From the end of September, rainfall was abundant, causing problems during the repining, without affecting the vineyards.

Thanks to the positive trend of this vintage, Poggio alle Mura 2013 is very well balanced and harmonious.

Very deep red color. The nose is complex, with aromas of blackberry jam and tobacco accompanied by hints of vanilla. The structure is very important, soft and balanced. Long and persistent finish. Excellent long aging wine.

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: 13,7%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



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