



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2007

VARIETIES

100% Sangiovese, Banfi clonal selection

DESCRIPTION

A Brunello born in the estate vineyards that the zonation studies, which started in 1980, identified as the most suitable for Sangiovese.

Thanks to a mild winter, the growing season started early, with anticipated flowering. Heavy rainfall in late May and early June provided sufficient water reserves in the soil to endure a mid-June heat wave. Harvest started about one week ahead of time yet still lasted into mid October without any difficulties, thanks to ideal fall weather.

Exceptional year for the debut of this Riserva which rounds out the family of our Poggio alle Mura cru. For the Castello Banfi estate this harvest inaugurated our new micro-vinification winery-within-a-winery. Here, the passionate attention to detail that has always distinguished us has yielded a more harmonious, rich, and opulent style.

The color is deep red, with garnet nuances. The bouquet is rich with notes of plum jam, coffee, cocoa and mildly balsamic aromas. On the palate, the wine is extremely powerful and full, while at the same time smooth and harmonious, with ripe and gentle tannins. It has a very long finish, thanks to its big structure perfect for long aging.

TECHNICAL NOTES



Soil: area characterized by slopes with a good incline where the soils develop on reddish continental and clay sediments with significant presence of stones and 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: 60% in French oak casks (90-60 hl) and 40% in French oak barriques (350 l.) for a minimum of 30 months



Alcohol: 15,4%



Suggested serving temperature : 16-18°C



First vintage produced: 2007



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