



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2008

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.

The winter, with rainfall well above the seasonal average and quite mild temperatures, was followed by normal spring conditions. Some rainfall marked the months of May and June, along with relatively cool temperatures through mid-July. The hail storm which took place on Ferragosto (August 15th) only partially affected our vineyards, sparing the choicest fruit and impacting production with only a small decrease in quantity. Compared to recent years, all phases of the growing season were delayed, including the harvest, which took place two weeks late but under optimal conditions.

Great concentration together with immense elegance for the second year production of this Riserva, which rounds out the family of Poggio alle Mura.

Deep red color with just a garnet shade. The complex aromas are sweet, with scents of plum, ripe cherry and small red fruits, which are well integrated with tobacco and balsamic notes. In the mouth is full, with powerful but soft and pleasing tannins. Huge persistence in the finish and very much suitable 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: 14,6%



Suggested serving temperature : 16-18°C



First vintage produced: 2007



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