



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2009

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 spring start to the growing cycle was marked by abundant rainfall, which helped provide high levels of water reserves. The rainy phase went on until mid-July, with temperatures particularly cool and well below the seasonal norm. After mid July, the weather stayed warm and dry; in this phase, the vines could take advantage of the water reserves accumulated during the spring. Relatively cool nighttime temperatures allowed for the gradual development of aromatics and polyphenols, enhancing the overall quality of the grapes. The harvest went smoothly thanks to dry, warm and sunny days in September and October.

This Brunello di Montalcino Poggio alle Mura Riserva 2009 is a wine of great potential, with its immense concentration and power, and a rare elegance.

The color is deep and intense, with garnet reflections. The nose is complex, with an initial slight balsamic note that during oxygenation in the glass is replaced by delicious aromas of plum and blackberry, well integrated with notes of licorice and coffee. The structure is striking and elegant, with very soft tannins in harmony with the lively acidity. Very long finish..

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: 14,4%



Suggested serving temperature : 16-18°C



First vintage produced: 2007



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