



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2010

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 growing season started slightly late, followed by abundant rain in May and June. Temperatures in June were cool and well below seasonal averages; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August again with notably cool nights, which significantly contributed to the quality of the fruit, both in terms of aromas and natural acids. From the middle of August through the months of September and October rainfall was scarce, resulting in an excellent harvest.

United to the classic elegance of this wine, the 2010 vintage shows also great power, which allowed it for long aging.

The color is deep and intense. The perfume is complex and typical of Sangiovese. If left to oxygenate for a few minutes, the wine gives off very sweet aromas of tobacco, licorice and cocoa. Although still fining in wood, the structure is large and of great substance, characterized by ripe and sweet tannins, well balanced with the acidity. Long finish, with aromas of mouth of great persistence. The power and elegance of this wine allow for an aging of more than ten years.

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: 90% in French oak barriques (350 l.) and 10% in Slavonian oak casks (60-120 hl) for 24 months



Alcohol: 14,7%



Suggested serving temperature : 16-18°C



First vintage produced: 2007



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