



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2012

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 cycle began in the usual time frame, with dry weather in April and May. June was marked by cooler temperatures and a lack of rainfall. Summer saw a return to regular average temperatures in July through mid-August, when a sudden heat wave raised temperatures over 40°C (104°F) through the end of the month.

A sun-drenched September, with normal average temperatures, allowed for a good harvest. Vintage presenting with features that show great elegance and complexity.

Very deep and intense red. The nose reveals a sweet and complex character, with aromas of blackberry jam, tobacco and cocoa that leave space for a balsamic note on the finish. Definitely important, soft and balanced structure. The acidity and the good tannins give it a very pleasant and persistent finish. Wine indicated for a 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: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 2007



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