



# Poggio all'Oro

Brunello di Montalcino DOCG Riserva

## 1985

### VARIETIES

Sangiovese

### DESCRIPTION

A Banfi family jewel, Brunello Poggio all'Oro is produced exclusively in the great vintages.

After perfect spring conditions, summer was very hot and dry. The drought continued well into the harvest season, resulting in grapes that had high concentration of fruit but some immature tannins – making a wine with great structure and body, but rustic character when young.

The first separate bottling of a 'cru' of Brunello.

A long aging wine that perfectly pairs with rich and complex dishes  
Also indicated as a meditation wine.

### TECHNICAL NOTES



*Soil:* area characterized by a large plateau on which the soils develop on brown clay silt sediments with stones and pebbles of different nature, of calcareous origin, well-structured and well-draining.



*Trellising System:* spurred cordon  
*Vine Density:* 2100 vines/ha.  
*Hectar Yeald:* 40-50 q/ha.



*Fermentation:* in temperature-controlled stainless-steel tanks  
*Aging:* 50% Slavonian oak casks for 4 and a half years



*Alcohol:* 13,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



AVAILABLE FORMATS:  
0.75l - 1.5l - 3l