



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

1988

VARIETIES

Sangiovese

DESCRIPTION

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

Good rainfall in spring, moderately hot, dry summer. The result was grapes with a high concentration of flavor and just slightly more aggressive tannins.

Outstanding results could be perceived from the first racking!

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 42 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0.75l - 1.5l - 3l