



# Poggio all'Oro

Brunello di Montalcino DOCG Riserva

## 1993

### VARIETIES

Sangiovese

### DESCRIPTION

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

A rainy spring followed by a dry and hot summer; sufficient rain in the first days of September to alleviate stress from later maturing varieties such as Brunello, without disturbing the harvest.

Surpassing all expectations to become a 5-Star vintage! For the Banfi estate, considered to be better than the great 1990.

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 and 50% in French oak barriques for 30 months



*Alcohol:* 13%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



AVAILABLE FORMATS:  
0.75l - 1.5l - 3l