



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

1995

VARIETIES

Sangiovese

DESCRIPTION

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

Balanced rainfall and temperatures through late spring and early summer, followed by a relatively cool and rainy August. Excellent conditions for the pre-harvest and harvest periods.

Surprising richness in soft tannins, attributable to a summer without hydric stress which allowed for full development of polyphenols, and cool temperatures that lengthened the period of maturation, allowing for gradual development of all elements.

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: Slavonian oak casks and 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