



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

1997

VARIETIES

Sangiovese

DESCRIPTION

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

A Spring frost reduced production considerably. Light rains during veraison, when the grapes turn from green to purple, allowed for good maturation and gave the vines sustenance to last through the dry month that followed. These conditions combined in a concentration of flavors and the outstanding quality of a five-star vintage.

An extremely rich wine, with surprisingly soft tannins.. This was made possible thanks to a summer without hydric stress which allowed for the full development of polyphenols and to the cool temperatures that lengthened the period of maturation. This powerful wine allowed for a longer than usual ageing in wood with a result of incredible smoothness and balance.

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: in French oak barriques (350 l.) for 30 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0.75l. - 1.5l - 3l