



# Poggio all'Oro

Brunello di Montalcino DOCG Riserva

## 1999

### VARIETIES

Sangiovese

### DESCRIPTION

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

A textbook example of a great vintage. The entire season presented optimal conditions for the vine, offering outstanding results for both early and later maturing varieties. Winter rainfall supplied sufficient water reserves that benefited the plant over a summer that was hot but not torrid. Over a cool spring the vines developed balance that they maintained into the autumn. Light mid-summer rainfall helped stabilize the plant's metabolism and develop ideal tannins and phenols, resulting in deeply colored wines. A balanced variation between day and night temperatures allowed the grapes to develop intense varietal aromas and remain in perfect condition for harvest.

This wine is always outstanding but it is in vintages like the 1999 that its excellence comes out and astonishes when drinking it.

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 42 months



*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



AVAILABLE FORMATS:  
0,75l. - 1,5l - 3 l.