



# Poggio all'Oro

Brunello di Montalcino DOCG Riserva

## 2004

### VARIETIES

Sangiovese

### DESCRIPTION

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

A normal growing season starting with sufficient rainfall during spring to create good water reserves in the soil. Overall summer temperatures were lower than in recent years and, most importantly, normal patterns of more than significant variations between daytime and night temperatures returned, yielding for a slow and balanced ripening.

A gem of the Banfi range, this single-vineyard Brunello di Montalcino Riserva is produced exclusively in the best vintages with select grapes from the Poggio all'Oro vineyard, where Sangiovese finds ideal growing conditions. This vintage, one of the best harvests of the most recent years, perfectly combines the usual elegance with a great and powerful structure, resulting in a wine worthy and capable of extremely long aging, yet still pleasing in its youth.

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:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



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