



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2006

VARIETIES

Sangiovese

DESCRIPTION

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

Regular spring rainfall allowed for good water reserves over the hot summer months. High temperatures in July and an ideal range between daytime and nightly temperatures in August allowed the grapes to ripen exceptionally well. A warm September allowed for an excellent harvest.

This year was a most favorable vintage for producing the elegant and powerful single vineyard Brunello di Montalcino Riserva Poggio all'Oro, which owes its amazingly seductive character in great part to exceptionally favorable climatic conditions.

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: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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