



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2007

VARIETIES

Sangiovese

DESCRIPTION

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

Thanks to a mild winter, the growing season started early, with anticipated flowering. Heavy rainfall in late May and early June provided sufficient water reserves in the soil to endure the mid-June heat wave. The harvest started about one week ahead of time yet still lasted into mid October without any difficulties, thanks to ideal fall weather.

First vintage in which also the Poggio all'Oro benefited from Horizon. The mild temperatures of August, together with the lingering optimal weather conditions in the autumn, allowed for a Riserva of exceptional elegance.

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 (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: in French oak barriques (350 l.) for 30 months



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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