



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2010

VARIETIES

Sangiovese

DESCRIPTION

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

The growing season started slightly late, followed by abundant rain in May and June. Temperatures in June were cool and well below seasonal averages; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August again with notably cool nights, which significantly contributed to the quality of the fruit, both in terms of aromas and natural acids. From the middle of August through the months of September and October rainfall was scarce, resulting in an excellent harvest.

Though the wine is still fining in wood, the elegance of the structure is almost immeasurable, thanks to the sweet tannins, whose smoothness is mainly due to the good maturity reached in the vineyard.

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.