



Poggio alle Mura

Rosso di Montalcino DOC

2010

VARIETY

Sangiovese from a combination of selected clones, from the estate research started in 1982.

DESCRIPTION

From the perfect marriage of innovation and tradition comes a Rosso di Montalcino of great elegance...

The growing season began with a slight delay, and the spring was characterized by a very rainy May and June; June temperatures were very cool and well below seasonal averages; from the beginning of July temperatures began to rise until they became torrid in the second week of the month; August saw temperatures drop again and nights were very cool and this benefited the quality of the grapes tremendously. From mid-August throughout September and October there was very little rainfall, facilitating harvesting operations.

Very elegant vintage.

Ruby-red color; very fresh, fruity, with notes of cherry and blackberry, well combined with hints of licorice, tobacco and hazelnut; the structure is very broad, sweet and well consistent; long, persuasive finish.

TECHNICAL NOTES



Soil: sandy clays with rounded pebbles



Trellising System: spurred cordon – Banfi alberello
Planting Density: 4200 - 5500 vines/ha.
Yield: 70 q/ha.



Fermentation: in temperature-controlled (25-30°C) in stainless-steel tanks
Aging: 50% in French oak casks (90-60 hL) and 50% in French oak barrique (350 l) for 1 year



Alcohol: 14,9%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



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