



Poggio alle Mura

Rosso di Montalcino DOC

2011

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 at the usual times and spring was characterized by mild and dry April and May; cool June with no precipitation; sunshine until the second ten days of July and then copious rainfall followed with a consequent drop in temperatures; cool beginning of August but from the middle of the month an anticyclonic area of African origin took over, resulting in torrid temperatures well above the average for the period, which lasted for about two weeks; the consequence was a strong water stress that accelerated the ripening times. September and October sunny and dry with very warm temperatures.

Thanks to the high temperatures in late summer, the ripening process accelerated considerably, which in turn resulted in a wine with great personality.

Ruby red color; fresh, fruity, with notes of cherry, blackberry, well combined with hints of tobacco and licorice; the structure is very broad, sweet, with great texture, well supported by good acidity; very persistent 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: 14,4%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



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