



Poggio alle Mura

Rosso di Montalcino DOC

2012

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 in the usual time, and spring was characterized by mild and dry April and May; cool and rainfall-free June; sunny July, with temperatures in the normal range, which rose above 40°C from Ferragosto for the next ten days; and sunny September, with temperatures falling back into seasonal averages.

The high summer temperatures enhanced the structure of this great wine without compromising its olfactory aspect.

Ruby red color; fruity, with ripe cherry and blackberry notes, well combined with spicy hints of tobacco and licorice.

The structure is thick, sweet and enveloping, well supported by the right acidity the finish is long and persuasive.

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: 13,9%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



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