



Poggio alle Mura

Rosso di Montalcino DOC

2013

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 substantially late, the spring was characterized by very rainy months; June temperatures were cool and well below seasonal averages; from the beginning of July temperatures began to rise, without reaching the levels of the previous two vintages; August and the first two weeks of September were hot and dry, but ripening although delayed by about two weeks was sustained by the water reserves of the previous months. The nights of the summer months were characterized by cool temperatures, contributing to the quality improvement of the grapes, both in aromas and in the maintenance of organic acids. Since the end of September, rainfall has been abundant, making the harvesting operations of late varieties complicated without, however, affecting the health status of the vineyards.

Technically difficult vintage, but very elegant under the olfactory aspect.

Ruby red color; very fresh, fruity, with hints of red fruits, well combined with hints of licorice, tobacco and hazelnut; the structure is very broad, sweet and well consistent; long 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: 13,6%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



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