



Poggio alle Mura

Rosso di Montalcino DOC

2014

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 slightly early with a spring characterized by very rainy months. Temperatures in the summer months were cool and well below seasonal averages, never reaching the levels of previous vintages.

The rains partly hindered harvesting operations without, however, affecting the phytosanitary state of the vineyards, thanks both to the earliness of the harvest and to the structure of the plantings: in fact, the wide spaces between the rows allowed optimal airflow circulation, substantially sheltering the grapes from the risks of mold and rot.

Rainy vintage with a particularly cool summer that favored the synthesis of the fruity aromas of sangiovese.

Ruby red color; fresh and fruity, with notes of red fruits, well combined with hints of licorice, tobacco and vanilla; the structure is very broad, but balanced, with sweet, firm tannins. The finish is pleasant, persuasive and characterized by remarkable persistence.

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: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



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