



# Poggio alle Mura

Rosso di Montalcino DOC

2015

## 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.

Fair spring rains well replenished the aquifers so that water was never in short supply during the hot summer months. A very hot month of July fostered the conditions for excellent ripening, which was followed by a hot August, but with excellent temperature swings between day and night, a factor that benefited the quality of the grapes enormously, both in the aromas of the whites and for the synthesis of polyphenols in the reds. September of rare beauty, sunny and dry with warm temperatures that allowed us to complete ripening and harvest under optimal conditions.

Very good vintage, characterized by elegant aromas and an important if immediately enjoyable structure.

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:* 14,8%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2010



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