



# Poggio alle Mura

Rosso di Montalcino DOC

2016

## 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 about 10 days early after a winter characterized by mild temperatures. Spring rains radically changed the physiological pattern of our vineyards, slowing down the vegetative cycles. From the second decade of June a gradual rise in temperatures affected the entire southern part of Tuscany until the end of July. In August there were significant temperature swings and absence of rain, optimal conditions for both white and red grapes to close ripening. September was sunny and dry, but a rainy area took over at the end of the month, slowing down the last phase of harvest.

Harvesting began a week late due to spring rains that made up for the initial vegetative advance.

Good summer temperature fluctuations enhanced the structure and aromas of this great wine, giving it a unique 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:* 13,9%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2010



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