



Poggio alle Mura

Rosso di Montalcino DOC

2022

VARIETY

Sangiovese from a combination of selected clones, from the estate research started in 1982.

DESCRIPTION

From the perfect combination of innovation and tradition comes a Rosso di Montalcino of great elegance.

The growing season began in the usual time after a winter period typical of our areas with minimum temperatures below zero in the first three months of the year. Sprouting occurred a few days earlier.

The first four months of the year were characterized by below-average rainfall with about one hundred and seventy mm from January to April. Spring was dry with temperatures several degrees above the seasonal average, especially in May.

In summer, lack of rainfall and torrid temperatures marked June, July and much of August; the weather pattern that suggested an earlier time of grape harvesting to preserve fragrance and acidity.

The hot and dry summer gave us a structured wine with characteristic fruity aromas.

Fresh and fruity wine with a ruby red color. Complex and fruity bouquet, with ripe cherry and blackberry notes, well combined with spicy hints of licorice and tobacco. Wine with a broad and enveloping structure. Long and persuasive mouth feel finish. Perfect with red meats and game, as well as ideal together with medium-aged cheeses. The ample structure, soft and well-bodied, allows for good aging.

TECHNICAL NOTES



Soil: area characterized by slopes with a good incline where the soils develop on reddish continental and clay sediments with significant presence of stones and 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: in French oak casks (90-60 hl.) and part in French oak barrique (350 l.) for 12 months.



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



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

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