



Poggio alle Mura

Brunello di Montalcino DOCG

2020

VARIETY

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

DESCRIPTION

A Brunello crafted from estate vineyards, identified as the most suitable for Sangiovese by the zonation studies, initiated in 1980.

Mild temperatures and low rainfall during the winter and spring periods favored the early development of the vines. In June, there were several rainfall events accompanied by mild temperatures, which allowed for a surprising vegetative and productive balance in the vineyards. The other summer months were warm and sunny, enabling perfect veraison and ripening of the grapes. The harvest occurred earlier than usual. The grapes, in perfect condition thanks to good temperature variations and the absence of rain, exhibited excellent aromatic profiles and good acidity.

The result is a Brunello with great personality. Intense ruby red color with a complex aromatic structure, highlighted by notes of blackberry and plum jam, combined with spicy hints of tobacco. On the palate, it is balanced and elegant, with soft, mature, and well-integrated tannins. The finish is persistent.

It is a long aging wine which pairs excellently with rich and succulent dishes, as well as ripe cheeses. Perfect as a meditation wine.

TECHNICAL NOTES



Soil: area characterized by slopes with a good incline where the soils develop on continental, reddish clay sediments with considerable presence of rocks and pebbles



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 - 5500 vines/ha.
Hectar Yield: 60 q/ha.



Fermentation: at controlled temperature (25 -30° C) in Horizon stainless steel and French oak hybrid tanks
Aging: 40% in 60 and 90 hl French oak barrels and 60% in 350 l French oak barriques for 2 years at least.



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1997



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l