



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2019

VARIETIES

100% Sangiovese, Banfi clonal selection

DESCRIPTION

A Brunello born in the estate vineyards that the zonation studies, which started in 1980, identified as the most suitable for Sangiovese.

The 2019 season was marked by extraordinary cold in April and May, which delayed vegetative development. However, this was later recovered thanks to a warm and dry period. The sudden increase in temperatures then encouraged the production of loose and light grape clusters. The sunny months of August and September, without scorching temperatures, allowed for optimal grape ripening. The 2019 harvest is characterized by high-quality grapes with an intense regional personality, giving us wines of great structure and savoriness.

This Brunello di Montalcino Poggio alle Mura Riserva has an elegant and powerful structure, with soft and silky tannins.

The color is ruby red, tending towards garnet, intense and deep. Complex, mature, and elegant, it offers notes of black cherry, ripe cherry, and spices. The body is full, juicy, well-balanced, and with a marked acidity. The finish is very elegant and harmonious.

The imposing structure makes it suitable for a long aging. It is perfect as a meditation wine. Excellent companion of succulent and savory dishes such as aged cheeses or cold cuts.

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
Vine Density: 4200 - 5500 vines/ha.
Hectar Yeald: 60 q/ha.



Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel tanks Horizon
Aging: 60% in French oak casks (90-60 hl) and 40% in French oak barriques (350 l) for a minimum of 30 months



Alcohol: 15,5%



Suggested serving temperature: 16-18°C



First vintage produced: 2007



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3 l