



Poggio alle Mura

Rosso di Montalcino DOC

2023

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 winter was mild, with temperatures slightly higher than the seasonal averages.

The first days of April were characterized by episodes of cold return with some damage to the budding that only marginally affected the Sangiovese. The first four months of the year saw slightly lower rainfall than the average for the period. In the months of May and June, rainfall was extremely abundant, reaching two hundred millimetres of cumulative rain and twenty-eight days of rainfall out of sixty.

After the first months of summer, by chance, the climate has changed radically with excellent insolation and high temperatures. The month of September was characterized by above-average temperatures and abundant northern ventilation with almost no rain.

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: 14.5%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



AVAILABLE FORMATS:
0,75 l. – 1,5 l.

banfi.it