



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2019

VARIETIES

Sangiovese

DESCRIPTION

A Banfi family jewel, Brunello Poggio all'Oro is produced exclusively in the great vintages.

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.

A reserve with an elegant and powerful structure, with soft and silky tannins. The color is intense and deep ruby red. Complex, mature, and elegant, it offers notes of sour cherries in spirit, cherry, dried flowers, and spices. The body is full, juicy, well-balanced, and with pronounced acidity. The finish is very elegant and harmonious.

It is perfectly suited to long ageing. It perfectly pairs with rich and complex dishes. Also excellent as a meditation wine.

TECHNICAL NOTES



Soil: area characterized by a large plateau on which the soils develop on brown clay silt sediments with stones and pebbles of different nature, of calcareous origin, well-structured and well-draining.



Trellising System: spurred cordon
Vine Density: 2100 vines/ha.
Hectar Yeald: 40-50 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: 80% in French oak casks (90-60 hL) and 20% in French oak barriques (350 L) for 30 months at least.



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1985

AVAILABLE FORMATS:
0,75 l. - 1,5 l. - 3 l. - 6 l. - 12 l.