



Poggio alle Mura

Rosso di Montalcino DOC

2024

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.

A mild winter and an exceptionally warm April led to an early budbreak. The cool and rainy months of May and June were followed by July and August with temperatures so high they inhibited photosynthesis and delayed ripening. In early September, temperatures suddenly dropped below average and were accompanied by frequent rainfall. This unusual seasonal pattern resulted in wines that are fresher, lower in alcohol and concentration, yet marked by surprisingly graceful tannins.

Fresh and fruity, with intense aromas of blackberry and cherry that blend beautifully with delicate notes of liquorice and clove.

A wine with broad structure, good body, and a long, pleasant finish on the palate.

Perfect paired with red meats and game, as well as ideal with medium-aged cheeses.

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%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



AVAILABLE FORMATS:
0,75 L. – 1,5 L.

banfi.it