



Poggio alle Mura *Riserva*

Brunello di Montalcino DOCG Riserva

2017

VARIETIES

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

DESCRIPTION

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

In the spring, temperatures were in the norm, and the growing season had a regular start. April and May, which were mild with very little rain, were followed initially by a temperate summer without rain. From July onwards, there was a gradual rise in temperatures, peaking in the second half of August, resulting in an acceleration of ripening times, that, however, realigned with the period, thanks to the rainfall at the beginning of September. The harvest took place in optimal conditions, giving us a Sangiovese at the peak of its expression.

A Riserva of great elegance and balance in its structure and aromatic profile. Intense ruby red color. On the nose, the bouquet is complex and ripe, with balsamic notes of plum and small red fruits well integrated with hints of citrus and notes of tobacco. In the mouth, it is incredibly full, with important but well-smoothed tannins. Great finish and persistence for a great Riserva.

Long aging wine, perfect as a meditation wine. It combines well with rich and structured dishes, but also with particularly savory food such as aged cheeses or cured meats.

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: 40% in French oak casks (90-60 hl) and 60% 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