



Poggio all'Oro

Brunello di Montalcino DOCG Riserva

2015

VARIETIES

Sangiovese

DESCRIPTION

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

2015 will certainly be included among the great harvests of Montalcino. The copious winter and spring rains, alternating with sunny and breezy days, ensured proper water storage in the ground, together with a homogenous growth of the grapes in the months of May and June. The summer period, with rather high temperatures, favored the regular development of the grape. At the same time, the ripening took place gradually and perfectly thanks to the good day/night temperature ranges. The almost total absence of rain, both during the ripening and the harvest, and the mild temperatures of September, as well as facilitating the harvest operations, preserved the health of the grapes.

An exceptional vintage for a Riserva with an elegant and powerful structure and soft, silky tannins. The colour is ruby red, intense and deep. Complex, and elegant, it offers notes of black cherries in spirit, dried cherries, dried flowers and spices. The body is full, juicy, well-balanced and with a well-marked 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: 70% in French oak casks (90-60 hL) and 30% in French oak barriques (350 L) for 42 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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