



Poggio alle Mura

Rosso di Montalcino DOC

2021

VARIETY

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

DESCRIPTION

Thanks to the perfect union between innovation and tradition comes a Rosso di Montalcino of great elegance.

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

The result is a fresh, 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 finish.

Perfect marriage with red meats and game, as well as ideal with medium-aged cheeses. The ample structure, soft and very consistent, allows a 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) Horizon hybrid French oak and stainless-steel tanks
Aging: in French oak casks (90-60 hl.) and part in French oak barrique (350 l.) for 12 months.



Alcohol: 15.5%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



AVAILABLE FORMATS:
0.75 l. - 1.5 l.

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