



Poggio alle Mura

Rosso di Montalcino DOC

2017

VARIETIES

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

DESCRIPTION

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

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

The result is a fresh and fruity wine, with aromas of cherry and blackberry combined with notes of tobacco and licorice. Elegant wine in which softness and acidity are perfectly balanced. Pleasant and persistent finish on the palate.

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: sandy clays with rounded pebbles



Trellising System: spurred cordon – Banfi alberello

Vine Density: 4200 - 5500 vines/ha.

Hectar Yeald: 70 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*

Aging: 50% in French oak casks (90-60 hl.) and 50% in French oak barrique (350 l) for 1 year



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 2010



AVAILABLE FORMATS:
0,75 l. - 1,5 l.