



Poggio alle Mura

Rosso di Montalcino DOC

2019

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 extraordinarily cold weather in April and May caused a delay in the growing season, which was recuperated later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes, also due to excellent temperature differences between day and night. A September of rare beauty ensured optimal conditions for the harvest. A vintage which will go down in history, with grapes of high quality and an intense territorial personality which gave us wines with great structure and sapidity.

The result is a fresh and fruity wine, with intense aromas of red fruits that perfectly combine with notes of licorice, tobacco and hazelnut. The structure is large and consistent. Long and pleasant 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: 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: 14.5%



Suggested serving temperature: 16-18°C



First vintage produced: 2010



AVAILABLE FORMATS:
0.75 L - 1.5 L