



*Deep and intense red color; complex but immediately captivating with fresh and sweet flavors of plums, cherries, blackberry jam, and raspberries. The forward fruit is enveloped with hints of chocolate, cigar box, vanilla and licorice.*



## POGGIO ALLE MURA BRUNELLO DI MONTALCINO DOCG

Poggio alle Mura is the historical name of the 12th century fortress crowning the Banfi vineyard estate. Today the castle has been christened Castello Banfi.

### SOIL

Stony, sandy topsoil and calcareous.

### PRODUCTION TECHNIQUE

Poggio alle Mura Brunello di Montalcino is produced as a cru, or single vineyard. The select clones for this wine are nurtured on the slopes surrounding the castle. Since the mid-1980s Castello Banfi has undertaken intensive clonal research on the Sangiovese Brunello clone. Over 650 clones were studied and the isolated 3 optimal clones are vinified into Poggio alle Mura, resulting in a rich, forward, superior Brunello. Poggio alle Mura is aged for 2 years in mostly French oak barriques and some Slavonian oak casks. It is Castello Banfi's first unfiltered wine, capturing a full body and round complexity. The wine is then aged in the bottle for 2 years for additional refinement.

### BOUQUET

Violets, sweet ripe red fruits and berries, as well as cigar box and spices.

### TASTE

Flavors of plums, cherries, blackberry jam and raspberries, with just a hint of wood. Well-structured with extraordinary concentration of fruit. Supple tannins and long finish.

### FOOD PAIRING

Ideal with red meat, savory game, and aged cheeses.

### ORIGIN

Tuscany, Italy

### VARIETIES

100% Sangiovese

### ANALYSIS

Alcohol	14.0% Vol
Total Acidity	5.07 g/l
Residual Sugar	1.3 g/l

### SIZE(S)

1.5L	0 80516 03315 0
750ml	0 80516 03314 3

### PACK(S)

1.5L
750ml 6pk