



Intense ruby red in color, acquiring garnet reflections with age. A lush bouquet, with black fruit and spice, complemented by tobacco, violet, and chocolate notes. On the palate, the wine is full bodied with a velvety mouthfeel and well structured with supple tannins and good acidity. It offers rich flavors of plums and cherries followed by a long finish with nuances of berries and spice.



POGGIO ALL'ORO BRUNELLO DI MONTALCINO RISERVA DOCG

“Poggio all’Oro,” translated as “Golden Knoll,” is a single vineyard, 820 feet above sea level, particularly noted for its favorable microclimate, on the southern slopes of Montalcino.

SOIL

Fine lime topsoil, very calcareous and rocky.

PRODUCTION TECHNIQUE

Our Poggio all’Oro Brunello di Montalcino Riserva is a culmination of over two decades of Castello Banfi’s pioneering research on the clones of Sangiovese; with the goal of producing a more outstanding quality Brunello. The wine is produced only in excellent vintages based on a meticulous selection of the harvested grapes. Soft pressing of the grapes is followed by temperature-controlled maceration for 12-14 days. Released in the 6th year after harvest, the wine is aged for at least five years, with a minimum of 2 1/2 years in French oak barriques.

BOUQUET

Black fruit and spice, with hints of tobacco, violet, and chocolate.

TASTE

Full-bodied with a velvety mouthfeel and well structured with supple tannins and good acidity. Plum and cherry flavors give way to a long finish.

FOOD PAIRING

Excellent with game, red meats and aged cheeses.

ORIGIN

Montalcino, Southern Tuscany, Italy

VARIETIES

100% Sangiovese, estate clonal selection

ANALYSIS

Alcohol	15% Vol
Total Acidity	5.1 g/l
Residual Sugar	0.8 g/l

SIZE(S)

750ml 0 80516 03004 3

PACK(S)

750ml 6pk