



POGGIO ALLE MURA
Brunello di Montalcino Riserva DOCG
Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Sloping vineyards surrounding the historic Poggio alle Mura (the walled hilltop) castle. This area was chosen because it is particularly suited to growing extraordinary Sangiovese.

Soil:

Yellowish brown, sandy topsoil, coarse, calcareous, substratum of sea sediment originating from the Pliocene Epoch. Abundant rounded rocks.

Grape Variety:

100% Sangiovese, from three Banfi Estate-researched clones.

Production Technique:

The grape harvest is followed by a maceration of 12-14 days. Temperature-controlled alcoholic fermentation (27-29°C) takes place in the Horizon hybrid stainless steel and wood tanks. Poggio alle Mura Riserva ages for a minimum of five years with at least two in oak, predominantly French oak barriques (90%) and large casks (10%).

Characteristics:

Color: Deep ruby-red with garnet reflections.

Bouquet: Rich and ample, with hints of plum jam, coffee, cacao, cigar box, and spice.

Taste: Dense, lush, supple with firm tannins that create a velvety, harmonious and lingering finish.

Alcohol Content: 15.4%.

Total Acidity: 5.1 g/l.

Particularly suited to accompany grilled and roasted meats, game and aged cheeses. Perfect for long aging.