



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

Area of Production:

A cru of select vineyards immediately surrounding the medieval Castello Banfi, historically known as Poggio alle Mura (the walled hilltop), in the southern part of Montalcino.

Soil:

Stony, sandy topsoil and calcareous.

Grape Variety:

100% Sangiovese, select Banfi clones.

Production Technique:

Fermented in stainless steel with traditional maceration. Aged for a minimum of four years, including at least 24 months in oak (90% in French barriques and 10% in Slavonian casks) and 24 months bottle aging before release.

Characteristics:

Color: Deep ruby red, tending toward garnet.

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.

Alcohol Content: 13.4%.

Total Acidity: 5.7 g/l.

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