



POGGIO ALLE MURA
Rosso di Montalcino D.O.C.
Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

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

Soil:

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

Grape Varieties:

100% Sangiovese, select clones.

Production Technique:

The grape harvest is followed by a medium maceration of 7-10 days. After an aging period of 12 months in French oak barriques, the wine is bottle-aged.

Characteristics:

Color: Intense ruby-red

Bouquet: Fresh and fruity with typical varietal notes of cherry and blackberry, enriched by more complex hints of licorice, tobacco and hazelnut.

Taste: Full, with a soft structure. Surprisingly long finish.

Alcohol Content: 14.4%.

Total Acidity: 5.0 g/l.

Ideal accompaniment to grilled and roasted meats, or savory game, and a perfect match for medium-aged cheeses.

Suitable for long-term aging.

First vintage released: 2010