



POGGIO ALLE MURA BRUNELLO DI MONTALCINO RISERVA DOCG

Production Area: 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.

Grape Variety: 100% Sangiovese, estate-selected clones.

Description: Deep ruby-red with garnet reflections. The bouquet is rich and ample, with hints of plum jam, coffee, cacao and notes of cigar box and spices. Dense, lush and supple with firm tannins that create a velvety, harmonious and lingering finish.

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. A constellation of single vineyards dot one-third of its over 7100 acres. Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the estate is truly unique.

Poggio alle Mura Brunello di Montalcino is produced as a cru, or single vineyard wine. Since its inception, Castello Banfi has undertaken intensive research on Sangiovese clones. Over 650 exist in Tuscany alone. From 180 of the perceived best, 15 were isolated and 3 of those were planted around the Castello. The result is this opulent wine, a superior Brunello.

Poggio alle Mura Riserva is aged for a minimum of five years, with at least two in predominantly French oak barriques (90%) and a small amount in large casks (10%).

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

First vintage released: 2007

UPC Poggio alle Mura Riserva 750ml 0 80516 19014 3