



**POGGIO ALL'ORO**  
Brunello di Montalcino Riserva DOCG  
Castello Banfi - Estate Bottled  
Tuscany (Italy)

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***Area of Production:***

The single "Poggio all'Oro" (golden knoll) vineyard on the Castello Banfi estate in the southern part of Montalcino.

***Soil:***

Fine lime topsoil, very calcareous and rocky.

***Grape Variety:***

100% Sangiovese, estate clonal selection.

***Production Technique:***

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 a minimum of five years including at least 2½ years in French oak barriques.

***Characteristics:***

*Color:* Deep ruby red, tending toward garnet.

*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.

*Alcohol Content:* 13.5%.

*Total Acidity:* 5.7 g/l.

Excellent with game, red meats and aged cheeses.