



Bin No:
1058

*Wine: Brunello di Montalcino
Poggio alla Mura DOCG 2013 Vt*

Country: Italy

Region: Tuscany

Village: Chianti

Appellation: Toscana DOCG

Producer: Castello Banfi

Vintage: 2013Vt

Colour: Red

Grape Variety: 100% Sangiovese

Status: Still

Sustainable environmental management

Allergens contains sulphites

Body Value D (A is light, D is full bodied)

abv: 14.0% - bottle size: 75cl



Tasting Note:

Fresh fruit dominates with flavours of plum, cherry, blackberry and raspberry combined with hints of chocolate, vanilla and cigar box.

Winery information:

Castello Banfi was founded in 1978 by the Mariani family, Italian-Americans who had been involved in wine importing and distribution since 1919. They saw great potential in this then sleepy Tuscan region and from the start their goal was to establish a point of excellence in Montalcino.

Combining a respect for tradition and the environment with state of the art research and working practices they have helped to transform the region's wines and established Banfi's reputation in an impressively short period of time. They produce premium wines in Montalcino and beyond with a profound respect for the land and people from which they come.

The Castello Banfi estate is the largest contiguous vineyard in Europe and includes land in Tuscany and Piedmont. Despite its size the estate is not a mono-culture with one third planted to vines, one third to olive groves, fruit trees and other crops and the remaining third woodland. At the centre of the estate, at 280 metres above sea-level, is the Castello, historically known as Poggio alle Mura, meaning walled hill top, which is now a centre for Banfi wines following extensive restoration by the Mariani family to repair damage sustained during World War Two.

Banfi have vineyards in Tuscany (Montalcino, Bolgheri and Chianti Classico) and Piedmont.

Montalcino is their principal estate and lies at the confluence of the Orcia and Ombrone rivers on the southern slopes of the township facing the Mediterranean. Here conditions are ideal with a variety of soils; structured clay and chalk for the reds and soils with stones and a high proportion of organic matter for their whites. Well-exposed vineyards benefit from plenty of sunshine, breezes and a significant diurnal temperature range.

These factors make the area ideal for grape cultivation including the native Sangiovese and Moscadella varieties with a selection of red and white international varieties.

Estate vineyards, in the southern hills of Montalcino. Altitude: 300 meters above sea level.

The vines have an average age of 8 to 20 years.

Soil composition of sandy clay and round pebbles. Vine Density of 4200 vines to 5500 vines/ ha. Average yield (hl/ha) 60 hl/ha

Fermentation takes place in Banfi's unique hybrid fermenters which combine the hygienic properties of steel with the natural oxygenation and character imparted by wood.

More than 7000 customised barriques and large oak barrels lie in Banfi's cellars. Following extensive research Banfi barrels are made from French oak from the forests of Allier, Nevers, Fontainebleau and Tronçais. The staves are stacked outside for 3 years in a heptagon formations to allow even weathering before they are transformed into barrels. The toasting of the inside of each barrel is done at lower temperatures and over a longer period to avoid charring and obtain more uniform results.

The wines are bottled without filtration and under nitrogen which reduces the need to add sulphites at bottling and results in purer more expressive wines.

The Vineyard.

The wines of Banfi Tuscany are born of a deep love for this stupendous land. Produced with selected grapes from specialized vineyards, they express the genuine and authentic character of the Tuscan earth and accompany us on a voyage through one of Italy's most seductive winemaking realities. Thanks to their liveliness and freshness, these wines are enjoyable to drink when young and suitable for everyday consumption, without compromising the character and high quality standards of Banfi.

This wine comes from dedicated vineyards sloping down from the historic Poggio alle Mura Castle. This was planted in 1992 and was the first vineyard Banfi planted after completing research spanning over a decade into the optimal selection of Sangiovese clones.

Vinification:

A rainy and cold year for which the maniacal selection of the grapes from the vineyard already was fundamental. The operation of defoliation, which allowed the grapes a good ventilation and during the harvest, often made a double passage in the same vineyard.

Even in the cellar the utmost care was taken, the state-of-the-art sorting systems allowed staff to work with only the best grapes, moreover, a very short post-fermentative maceration prevented the extraction of unripe tannins.

The result is an elegant and balanced Brunello, with a good persistence, complex and sweet aromas and with an important but soft structure and a nice final acidity.

The grapes are hand harvested in bunches, followed by hand sorting down to individual berries followed by a maceration of 12-13 days.

Alcoholic fermentation took place in temperature - controlled hybrid stainless steel & wood tanks between 27-29°C.

About 70% of the wine was aged for 2 years in French oak barriques - manufactured according to Banfi's specifications - and the remaining 30% in Slavonian oak casks.

Before release, the wine is bottle-aged for an additional 12 months.

Food Recommendation:

Serving temperature 16 - 18°

It combines excellently with rich and complex dishes like braised wild boar, but also to particularly savoury food such as aged cheeses or meats. Its complexity makes it suitable as a meditation wine.

