

CASTELLO  
**BANFI**  
MONTALCINO

*Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand hectare domain, each unique in its own terroir yet united in a singular heritage and production style. The wines of Castello Banfi range are the result of careful selections from our best vineyards in Montalcino and they are an unbeaten example of an ancient and wise wine-making tradition combined with innovative technologic solutions both in the winery and in the vineyard.*

## POGGIO ALL' ORO

### BRUNELLO DI MONTALCINO DOCG RISERVA

#### PRODUCTION AREA

"Poggio all'Oro" vineyard, particularly suited for its favorable microclimate, in the southern slopes of Montalcino.

Altitude: 250 m above sea level.

Position: Hillside.

#### SOIL TYPE

Light olive brown colour, fine lime topsoil, very calcareous and rocky.

#### GRAPE VARIETIES

100% Sangiovese, estate selection.

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: 2.100 vines/ha.

HECTAR YIELD: 40 q.li/ha.

#### PRODUCTION TECHNIQUE

Produced only in excellent vintages based on a meticulous selection of the harvested grapes. Temperature controlled vinification in Horizon hybrid stainless steel & wood tanks, with skin contact for 12-14 days. Aged in barriques for 30 months, plus at least 12-18 months bottle aging before release.

#### DESCRIPTION

*Colour:* intense ruby red with garnet reflections, which show after long aging.

*Bouquet:* intense, enveloping, fruity and spicy with tobacco and chocolate notes.

*Taste:* full, austere, velvety and appropriately tannic.

#### WINEMAKER'S NOTES

Estate-bottled in limited quantities only in exceptional years from our finest "Poggio all'Oro" vineyard, where in near perfect conditions of climate, soil and sun the celebrated Sangiovese grape achieves greatness.

Aged for a total of five years, including a minimum of two years in French oak barriques, this wine emerges with exceptional depth, character and aging potential.

#### FOOD PAIRINGS

Superb accompaniment to red meats, game and aged cheeses. Long aging potential.

First vintage produced: 1985

Available formats: 0,75 l - 1,5 l

