

Souis Latour Agencies

Brunello Di Montalcino Poggio all'Oro Riserva

Banfi

Vintage 2016
Country of Origin Italy
Region Tuscany
Grape varieties Sangiovese

Wine description

Produced in limited quantities only in exceptional years from Banfi's finest "Poggio all'Oro" vineyard, where in near perfect conditions of climate, soil and sun the Sangiovese grape achieves greatness. This Brunello emerges with exceptional depth, character and aging potential.

Tasting note

This wine offers an attractive bouquet of sweet and complex aromas, with notes of blackberry jam, tobacco and chocolate. On the palate, it is full-bodied with a velvety mouthfeel. A well structured wine with supple tannins, good acidity and a persistent finish.

Vineyard information

Average vine age 39 years old Elevation 250 metres

Soil composition Silty soil structure, limestone, greenish

Average yield (hl/ha) 29 hl/ha
Harvest type Hand picked

Environmental management Sustainable - ISO 14001 certified

Winemaking information

De-stemmed Crushing

Fermentation vessel Integrated steel-wood tanks

Fermentation Temperature controlled

Maturation vessel Frenh oak casks (80%) and barrels

Maturation time 30 months

Filtration 1 micron membrane

Wine Analysis

Alcohol by volume 15.5%

