



Louis Latour Agencies



Brunello Di Montalcino Poggio alle Mura Riserva

Castello Banfi

Vintage	2015
Country of Origin	Italy
Region	Tuscany
Grape varieties	Sangiovese

Wine description

The grapes come from dedicated vineyards sloping down from the historic Poggio alle Mura Castle crowning the Banfi estate. This area was chosen to plant the first vineyard resulting from over a decade of research to isolate the optimal selection of clones to produce consistently outstanding Brunello di Montalcino.

Tasting note

The nose is rich and ample, with hints of prune jam, coffee, cacao and a light balsamic note. The palate is full and powerful, with ripe and soft tannins. This Riserva stands out for a rare elegance, together with an immense concentration and power that makes it suitable for long aging.

Vineyard information

Average vine age	8 to 20 years old
Elevation	210 to 220 metres
Soil composition	Sandy soil texture, limestone and yellowish-brown
Average yield (hl/ha)	40 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	French oak barriques (90%)
Maturation time	2 years
Filtration	1 micron membrane

Wine Analysis

Alcohol by volume	14.5%
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