



Louis Latour Agencies

Rosso di Montalcino DOCG Poggio alle Mura

Banfi

Vintage	2020
Country of Origin	Italy
Region	Tuscany
Grape varieties	Sangiovese

Wine description

The grapes for this wine come from the vineyards around the castle in the southern hills of Montalcino. Hand-picked grapes are vinified in specially-made hybrid stainless steel and wood tanks. After 12 months, partially in barrique and partly in large oak barrels, the wine spends a further 6 months in bottle before being released.

Tasting note

The nose is fresh and fruity with intense aromas of cherry and blackberry combining perfectly with notes of licorice and tobacco. On the palate it is ample, well balanced and the finish is persistent.

Vineyard information

Average vine age	12 to 20 years old
Elevation	200 to 250 metres
Soil composition	Reddish continental and clay sediments with stones
Average yield (hl/ha)	70 q/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Crushing
Fermentation vessel	Stainless steel tanks and integrated steel-wood
Fermentation	Temperature controlled
Maturation vessel	French oak casks and barriques
Maturation time	12 months
Filtration	1 micron membrane

Wine Analysis

Alcohol by volume	14.5%
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