

Castello Banfi

The 2018 Poggio alle Mura Riserva offers an exquisite expression of Sangiovese, revealing the estate's most prized terroir in a wine of rare elegance and profound depth.



Poggio alle Mura Riserva 2018

Tuscany, Italy

Region and Vineyards

Montalcino stands as one of Italy's most iconic wine regions, celebrated for its warm, sun-soaked hillsides and the Sangiovese grape's unparalleled expression. The Poggio alle Mura vineyards lie on slopes with a notable incline, their soils composed of **reddish continental clays mixed with stones and pebbles**, encouraging deep root penetration and excellent drainage. This soil composition, combined with the region's marked diurnal temperature swings, creates the ideal environment to nurture grapes of great aromatic intensity and structural precision.

Zonation studies initiated in 1980 pinpointed these plots as the estate's crown jewels for Sangiovese cultivation. The microclimate in 2018 was marked by a humid summer, balanced by a dry and sunny September and October with higher-than-average temperatures. These conditions favored optimal phenolic maturity and contributed to a harvest producing concentrated fruit with refined tannic structure, delivering a Riserva that beautifully marries power with elegance.

Winemaking

The Poggio alle Mura Riserva is crafted exclusively from Sangiovese, sourced from estate-selected clones refined since 1982. Fermentation takes place in hybrid tanks combining French oak and stainless steel (27-29 °C), a meticulous approach that ensures gentle extraction and preserves the purity of fruit aromas.

The aging regimen is particularly distinctive for this Riserva. About **60% of the wine matures in large French oak casks (60-90 hl)**, while **40% rests in 350-liter French oak barriques**, over a minimum of 30 months. This extended and carefully balanced aging process enhances complexity and polishes the tannins, allowing the wine to evolve gracefully and attain a remarkable depth of flavor and textural harmony before bottling.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Brilliant, deep ruby red.
- **Aroma**: Intricate and elegant bouquet featuring violet, blackberry, pink pepper, intertwined with citrus accents and delicate hints of pipe tobacco.
- **Palate**: Full-bodied, with prominent yet silky and sweet tannins. Warm, enveloping, and persistent finish that leaves an impression of both power and refinement.

Did you know?

Poggio alle Mura Riserva was first produced in 2007, designed to highlight the estate's most expressive Sangiovese parcels. It is a culmination of Banfi's decades-long clonal research program, reflecting a precise study of terroir and variety that defines modern Brunello excellence.

Wine Pairing Ideas

- **Roast venison loin with juniper berries**: The wine's refined tannins and aromatic intensity harmonize beautifully with gamey, savory flavors.
- **Wild boar pappardelle**: The earthy richness of the dish complements the wine's depth and warm finish.
- **Aged Parmigiano Reggiano**: The saltiness and umami draw out the Riserva's sweet tannins and lingering spice.
- **Cured Iberian ham**: The savory, nutty notes resonate with the wine's tobacco and floral nuances.

94 James Suckling

James Suckling (JS) : 94 Points (2017)

Lots of ripe and dried cherries with vanilla bean, cocoa and some dried herbs. Full-bodied with firm, chewy tannins. Dense and ripe but polished and well integrated. Better after 2024.

93 JEB DUNNUCK

Jeb Dunnuck (JD) : 93 Points (2017)

The 2017 Brunello Di Montalcino Riserva Poggio Alle Mura is an example that really steps up its game. From a different vintage, it expresses more layered complexity and completeness. Leather, baked cherry, baking spices, and cedar all come together in this ripe and sun-felt wine. It is full and balanced on the palate, with freshness, more well-integrated tannins, and a longer-lasting core of fruit to balance it all out. Drink 2024-2034.

93 Wine Spectator

Wine Spectator (WS) : 93 Points (2017)

A savory version, boasting tomato leaf, juniper and eucalyptus aromas and flavors, alongside cherry, plum and a touch of vanilla from the oak. Firm and chewy, with a long, resonant finish.?