



FATTORIA dei BARBI

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Maremma Toscana Rosso DOC



WHAT IS THE MAREMMA TOSCANA DOC: it is the most recent Tuscan Denomination with a production that is growing very fast thanks to a very positive reception. The style fully represents the sunny pleasantness of our region.

GRAPES: Sangiovese 50% plus different percentages of Merlot, Alicante, Cabernet Sauvignon and Petit Verdot. **VINEYARDS:** from the estate Aquilaia dei Barbi, property of Fattoria dei Barbi in the district of Scansano.

VINIFICATION: in order to preserve all the fruity aromas the grapes have been cooled at a temperature of 18° before the crushing. The fermentation has been long and slow, lasting two weeks under a temperature that never went over 28°.

SENSORY ANALYSIS. COLOUR: intense purple red. **BOUQUET:** nose vibrating with distinct notes of red berries, plums, blueberries, cherry. Light sweet and spicy scents. **TASTE:** supple and round in the palate, showing a good balance and integration which last in the aftertaste wrapped by a nuance of ripe cherry.

FOOD COMBINATION: it is very versatile, good as an aperitive, excellent through a whole meal. **SERVING TEMPERATURE:** serve at a temperature of 18° C.

CAPACITY OF AGEING: 3-5 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally at a temperature of 12°-14°C.

BOTTLE SIZE: Bordeaux style 0.75 lt.