



FATTORIA dei BARBI

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## Brunello di Montalcino DOCG | Vigna del Fiore | 2015



**BRUNELLO DI MONTALCINO DOCG | VIGNA DEL FIORE | 2015.** The *Vigna del Fiore* is an unique vineyard: its 14 acres (5.7 hectares) are situated in an area where the vine is cultivated by our family since the XVI century. It is one of the southernmost and oldest vineyard in the whole area of the Brunello di Montalcino. The particular exposition and the composition of the soil give to this Brunello special qualities, with a very elegant bouquet and an harmonic and complex taste. The Brunello *Vigna del Fiore* has been produced since 1981; for its harmony and charm it can be drunk and appreciated from the earlier years in bottle, despite being a wine with an excellent capacity of ageing.

**GRAPE:** Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production.

**SOIL:** marl and alberese in the highest part of the vineyard. **ALTITUDE:** 350 mt slm. **AVERAGE AGE:** 22 years. **ORIENTATION:** South - South West. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 4.130. **YIELD PER HECTAR:** 55 ql.

**THE YEAR 2015:** the end of the Winter and beginning of Spring were marked by heavy rains, which premitted the storage of abundant water supply. A fluctuating climatic condition in April and May gave way to an higher than usual temperature from June until mid August, with very little rains. In the second half of August providential regular rains restored the ideal conditions for the vine's growth. In September, the temperatures kept mild during day light and fresh at night time. The regular and steady maturation of the grapes allowed a perfect balance between sugar and acidity. *The harvest took place from September 28th and October 7th.*

**VINIFICATION:** before the fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C in an environment protected by CO<sub>2</sub>. This process increases the extraction of polyphenols and aroma compounds. The regular alcoholic fermentation followed and lasted 16/17 days at a controlled temperature of 27°-28°C. After the racking and the malolactic fermentation the wine aged in small-medium size oak barrels (2,25 – 15 hl) for the first months. Later it completed the aging in larger oak barrels, for a total period of two years and then is bottled at least 4 months before the release.

**CHEMICAL ANALYSIS:** Alcohol 14.88% – Tot. Ac. 5.8 g/l – Vol. Ac. 0.49 g/l – Residual sugars < 1.4 g/l – Dry Extract 29 g/l.

**SENSORY ANALYSIS. COLOUR:** intense and concentrated ruby red. **BOUQUET:** ripe black fruits, blackberry, licorice, nutmeg. **TASTE:** ample and wrap-around. Well balanced tannins with a lively acidity, very long persistence. **FOOD COMBINATIONS:** perfect for important dishes, roasted or grilled red meats, game, venison, stewed wild boar. Excellent with mature cheeses.

**SERVING TEMPERATURE:** serve at a temperature of 18° C.

**CAPACITY OF AGEING:** 20-60 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.