



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)

tel. (+39) 0577 841111 fax (+39) 0577 841112

info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Brunello di Montalcino DOCG | 2010



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2010.

This red wine is produced since 1892 and was awarded many times for its quality. This wine is the “heart” of our production and it is made with 100% Sangiovese grapes from our best vineyards in Montalcino.

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

SOIL: marl, alberese limestone. **ALTITUDE:** 300-500 mt slm. **AVERAGE AGE:** 15 – 20 years. **ORIENTATION:** South. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 65 ql.

THE YEAR 2010: Springtime and early Summer were rainy and characterized by low temperatures which were inferior to the normal range. On the other hand August and September with their high temperatures and sunny days have determined an exceptional build-up of sugars and polyphenols and a perfect ripening. *The harvest started on September 23th and finished on October 13th.*

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 CO₂. 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 14,79 % – Tot. Ac. 5.22 g/l – Vol. Ac. 0.41 g/l – Free SO₂ 17 mg/l – Residual sugars (glucose + fructose) 1.32 g/l – Dry extract 29.52 g/l.

SENSORY ANALYSIS. COLOUR: brilliant ruby red.

BOUQUET: ripe red berries, plum and sour cherry, hints of mint. **TASTE:** very well balanced, scents of cinnamon, balsamic and savoury, persistent.

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: 15-50 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.