



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 | 2011*



**BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2011.**

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 2011:** the beginning of 2011 was characterized by cold spells, alternated by periods of milder temperature. The Spring was rainy and colder than usual. The weather in the first part of the Summer continued to be fresh with few rains. In the second part the climate changed, with higher humidity and temperature. The same climatic conditions remained during the harvest and also afterwards. *The harvest started on September 21st and finished on October 4th.*

**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 14,5 % – Tot. Ac. 5.1 g/l – Vol. Ac. 0.59 g/l – Free SO<sub>2</sub> 17 mg/l – Residual sugars (glucose + fructose) 0.7 g/l – Dry extract 30.7 g/l.

**SENSORY ANALYSIS. COLOUR:** ruby red with garnet nuances. **BOUQUET:** red berry and cherry, light citrusy tones, candied fruits. **TASTE:** well balanced and persistent. Good structure with an aftertaste marked by red berries, plums and cherry. Elegant and savory.

**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.