



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | 2014



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2014.

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 2014: The winter was mild and rainy with temperatures above the seasonal average. The late spring-early summer saw an anticipation of the vegetative phase of the vines, followed by intense and persistent rains in June and July. It was followed by a sunny period which lasted until the second half of September, with mild temperatures. *The harvest took place from the 24th September to the 3rd of October.*

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 14,35 % – Tot. Ac. 5.6 g/l – Vol. Ac. 0.33 g/l – Residual sugars (glucose + fructose) < 0.5 g/l – Dry extract 28.5 g/l.

SENSORY ANALYSIS. COLOUR: brilliant ruby with a touch of garnet. **BOUQUET:** intense aromas of ripe cherry rounded by scents of citrus and spices, wild herbs, earthy hues. **TASTE:** soft and balanced with delicate tannins and vibrant acidity, long persistency.

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.