



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | 2016



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2016.

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. Fattoria dei Barbi is located in the heart of the “hill” of Montalcino. The wine Brunello di Montalcino is born here. We occupy the southern part, with soils that mix a majority of marles with a minor percentage of clay and eocenic sands. We are protected from the northern winds by the hill of Montalcino and from the hot winds by the Mount Amiata. This situation creates an uniform climate, sunny and dry, which favours the production of long ageing wines.

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 2016: the 2016 harvest has given us great satisfaction. Thanks to the freshness of the Spring, with sparse and well distributed rains, and the hot and dry temperature in the Summer, the grapes could develop a balanced maturation. The first Autumn weeks were warm during the day and cool through the nights. That allowed us to bring in the cellar healthy grapes with an excellent concentration of aromas. *The harvest took place from September 20th and October 9th.*

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 14.5% – Tot. Ac. 5.4 g/l – Vol. Ac. 0.47 g/l – Residual sugars < 0.4 g/l – Dry Extract 28.7 g/l – pH 3.40.

SENSORY ANALYSIS. COLOUR: brilliant and bright ruby red, medium intensity. **BOUQUET:** red berry fruits, cherry, mint and rosehip. Light hints of wild fennel and sage. **TASTE:** elegant, smooth with a pleasant spiciness. The sip is austere and aristocratic with an “old style” final. Good balance between acidity and tannin. A classic Brunello which reminds the Seventies productions. **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.