



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Riserva 2015



BRUNELLO DI MONTALCINO DOCG | RISERVA | 2015.

Dry red wine, 100% Sangiovese grapes. This *Riserva* of Brunello is made with a special selection of grapes collected from our best vineyards in Montalcino. The ageing in barrel and in bottle is longer than the one for a regular Brunello, thus the wine has a deeper concentration and a wider complexity of aromas.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl. **ALTITUDE:** 400 mt slm. **AVERAGE AGE:** 20 years. **ORIENTATION:** South East. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 60 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 AND AGEING: 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 three years. Our Brunello *Riserva* is bottled at least 6 months before the release.

CHEMICAL ANALYSIS: Alcohol 14.5% – Tot. Ac. 5.3 g/l – Vol. Ac. 0.46 g/l – Residual sugars < 0.52 g/l – Dry Extract 29.1 g/l – pH 3.36.

SENSORY ANALYSIS. COLOUR: intense ruby red with a touch of garnet at the edge. **BOUQUET:** rich of dark fruits such as blackberry, blueberry and plum. Hints of licorice and raspberry jam, nuances of black pepper and cinnamon. **TASTE:** ample, warm and complex. Great structure, meaty. The spiciness and the dark fruits reappear pleasantly. The lively acidity is integrated with tannins which are tamed but not subdued. A wine of identity.

FOOD COMBINATIONS: wine for important occasions, matches roast or braised meat, game and mature cheeses. **SERVING TEMPERATURE:** Serve at a temperature of 18° C.

CAPACITY OF AGEING: 20-80 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.