



FATTORIA dei BARBI

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*Brunello di Montalcino Vigna del Fiore DOCG | 2010*



**BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG | 2010.**

The *Vigna del Fiore* is an unique vineyard: its 14 acres (5.7 hectares) are situated in an area where the vine is cultivated by our family since the XVI century. It is one of the southernmost and oldest vineyard in the whole area of the Brunello di Montalcino. The particular exposition and the composition of the soil give to this Brunello special qualities, with a very elegant bouquet and an harmonic and complex taste.

The Brunello *Vigna del Fiore* has been produced since 1981; for its harmony and charm it can be drunk and appreciated from the earlier years in bottle, despite being a wine with an excellent capacity of ageing.

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

**SOIL:** marl and alberese in the highest part of the vineyard. **ALTITUDE:** 350 mt slm. **AVERAGE AGE:** 22 years. **ORIENTATION:** South - South West. **VINE**

**TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 4.130. **YIELD PER HECTAR:** 55 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 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 14,71 % – Tot. Ac. 5.22 g/l – Vol. Ac. 0.47 g/l – Free SO<sub>2</sub> 18 mg/l – Total SO<sub>2</sub> 104 mg/l – Residual Sugars (glucose + fructose) 1.32 g/l – Dry extracts 29.50 g/l.

**SENSORY ANALYSIS. COLOUR:** very intense ruby red.

**BOUQUET:** ripe cherry, notes of amber, vanilla and clove.

**TASTE:** complex and velvety texture. Elegant with silky tannins. Very persistent.

**FOOD COMBINATIONS:** it is a wonderful wine for roasted and grilled red meats. Excellent match for the complexity of the “haute cuisine”. **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.