



FATTORIA dei BARBI

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Brunello di Montalcino Vigna del Fiore DOCG | 2011



BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG |

2011. 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 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 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. 5.1 g/l – Vol. Ac. 0.48 g/l – Residual sugars (glucose + fructose) 1.1 g/l – Dry extract 31.1 g/l.

SENSORY ANALYSIS. COLOUR: ruby red with garnet nuances. **BOUQUET:** intense aromas of ripe cherry and wild Mediterranean herbs. Hints of cocoa and liquorice. **TASTE:** elegant and ample texture. Savoury and persistent, long aftertaste of red berries and cherry with light spicy nuances.

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.