



FATTORIA dei BARBI

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*Brunello di Montalcino Vigna del Fiore DOCG | 2012*



**BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG | 2012.** 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 2012:** the climatic development of 2012 was very unusual. The beginning of the Winter was dry and mild, until the end of January when the weather changed drastically with snow storms and temperatures below zero. In the Spring the climate was dry with warmth above the average, without the regular rains of the period. The Summer was hot for many weeks, keeping the humidity high, until September, when few rainy spells brought back the weather to a more sympathetic level for a balanced maturation of the grapes. *The harvest started on September 18th and finished on October 3th.*

**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 14,5 % – Tot. Ac. 5.5 g/l – Vol. Ac. 0.39 g/l – Residual sugars (glucose + fructose) 0.8 g/l – Dry extract 33 g/l.

**SENSORY ANALYSIS. COLOUR:** brilliant and intense ruby red. **BOUQUET:** cherry, plum and blackberry. Hints of cinnamon, white pepper and nutmeg. **TASTE:** round, smooth and balanced. Fleshy structure well supported by silky tannins. Long lasting finish.

**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.