



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)
tel. (+39) 0577 841111 fax (+39) 0577 841112
info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Brunello di Montalcino Vigna del Fiore DOCG | 2013



BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG |

2013. 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 2013: after a humid and rainy Winter, with mild temperatures, the Spring maintained more or less the same climatic characteristics, but with warmer temperatures. This helped the growth of the vines. The first part of the Summer was fresher and more humid than usual. In the second part, the weather was drier and warmer, more suitable for the season. The warm weather continued in the early Autumn, with occasional rains which refreshed the environment. The cooler nights made easier for the vines to carry on the process of maturation with the right balance. *The harvest took place from the 6th to the 14th of October.*

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. 5.5 g/l – Vol. Ac. 0.36 g/l – Residual sugars (glucose + fructose) 0.5 g/l – Dry extract 30.3 g/l.

SENSORY ANALYSIS. COLOUR: bright and intense ruby red. **BOUQUET:** important aromas of ripe red berries and prevailing sour cherry and plum. Delicate spicy nuances. **TASTE:** large and silky. The thick and sophisticated texture, together with a lively vibrancy, give a long and persistent finish to the wine.

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.