



FATTORIA dei BARBI

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Brunello di Montalcino Vigna del Fiore DOCG | 2016



BRUNELLO DI MONTALCINO DOCG | VIGNA DEL FIORE 2016. 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 2016: the 2016 harvest has given us great satisfaction. Thanks to the freshness of the Spring, with sparse and well distributed rains, and the hot and dry temperature in the Summer, the grapes could develop a balanced maturation. The first Autumn weeks were warm during the day and cool through the nights. That allowed us to bring in the cellar healthy grapes with an excellent concentration of aromas. *The harvest took place from September 20th and October 9th.*

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. 5.6 g/l – Vol. Ac. 0.51 g/l – Residual sugars < 0.4 g/l – Dry Extract 29.4 g/l – pH 3.44.

SENSORY ANALYSIS. COLOUR: brilliant and concentrated ruby red. **BOUQUET:** initial notes of black cherry, raspberry and damask rose followed by scents of cocoa, coffee and mediterranean herbs. **TASTE:** smooth and intense. The black cherry and the wild aromatic herbs reappear together with hints of dark chocolate. Very persistent and enveloping. **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: 20-60 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.