



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Riserva 2010



BRUNELLO DI MONTALCINO DOCG | RISERVA | 2010.

Dry red wine, 100% Sangiovese grapes. This *Riserva* of Brunello is made with a special selection of grapes collected from our best vineyards in Montalcino. The ageing in barrel and in bottle is longer than the one for a regular Brunello, thus the wine has a deeper concentration and a wider complexity of aromas.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl. **ALTITUDE:** 400 mt slm. **AVERAGE AGE:** 20 years. **ORIENTATION:** South East. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 60 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 AND AGEING: 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 three years. Our Brunello *Riserva* is bottled at least 6 months before the release.

CHEMICAL ANALYSIS: Alcohol 14,5 % – Tot. Ac. 5 g/l – Vol. Ac. 0.5 g/l – Residual sugars 0.8 g/l – Dry extracts 30 g/l.

SENSORY ANALYSIS. COLOUR: intense ruby red with garnet hints. **BOUQUET:** red berries, candied fruit, amber and balsamic notes. **TASTE:** full and spicy, ample structure, warm and persistent, extreme elegance and sensuality.

FOOD COMBINATIONS: wine for important occasions, matches roast or braised meat, game and mature cheeses. **SERVING TEMPERATURE:** Serve at a temperature of 18° C.

CAPACITY OF AGEING: 20-80 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.