



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Riserva 2011



BRUNELLO DI MONTALCINO DOCG | RISERVA | 2011.

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 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 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. 5.1 g/l – Vol. Ac. 0.47 g/l – Residual sugars 0.6 g/l – Dry extracts 31.8 g/l.

SENSORY ANALYSIS. COLOUR: very intense and concentrated ruby red. **BOUQUET:** intense, complex, red fruits, black cherry, eucalyptus, hints of moss and bay leaves. **TASTE:** warm and embracing, earthy with initially austere tannins, becoming large and loose in the finish. Great character, very territorial.

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.