



FATTORIA dei BARBI

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Rosso di Montalcino DOC | 2018



**ROSSO DI MONTALCINO DOC.** This wine has the same characteristics of Brunello but with an easier approach. The grapes of Sangiovese come from the younger vineyards which produce aromatic and elegant wines with a medium body. It is the ideal every day companion for family meals.

**GRAPE:** Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino. **SOIL:** marl and clay. **ALTITUDE:** 400-450 mt slm. **AVERAGE AGE:** 12 years. **ORIENTATION:** East-South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

**THE YEAR 2018:** the beginning of the season was characterized by a mild January and a colder February with northern winds. Both months were marked by abundant rains and occasionally by snow, which was helpful for the water supply. The Spring was still very rainy with temperatures higher than average. The Summer was dryer and very hot in the second half of August. A few thunderstorms at the beginning of September refreshed the temperature and helped the grapes to reach a good and balanced maturation, even if anticipated. *The harvest took place from September 17th until the 29th.*

**VINIFICATION:** the grapes were de-stalked and crushed before the alcoholic fermentation which lasted 12/13 days at a controlled temperature of 26°-28° C. **AGEING:** this wine had about 6 months of refinement in small/medium oak barrels and stainless steel vats.

**CHEMICAL ANALYSIS:** Alcohol 14.1% – Tot. Ac. 5.0 g/l – Vol. Ac. 0.49 g/l – Residual sugars < 1.5 g/l – Dry Extract 29.3 g/l.

**SENSORY ANALYSIS. COLOUR:** ruby red of medium intensity. **BOUQUET:** black cherry and raspberry. Hints of mint, dog rose and pomegranate. **TASTE:** immediately soft and long, velvety tannins. Nuances of red berries and sour cherry in the aftertaste.

**FOOD COMBINATIONS:** it is the perfect complement for roasted and grilled meat (both beef and white meat), cheeses and casserole dishes. **SERVING TEMPERATURE:** serve at a temperature of 18 °C.

**CAPACITY OF AGEING:** 4-5 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally at the temperature of 12°-14° C.