



FATTORIA dei BARBI

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Rosso di Montalcino DOC | 2019



**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:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

**THE YEAR 2019:** Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage

remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. The Sangiovese grapes were in excellent health. *The harvest started on September 30th and ended on October 10th.*

**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 14.14% – Tot. Ac. 5.2 g/l – Vol. Ac. 0.39 g/l – Residual sugars < 0.6 g/l – Dry Extract 26.8 g/l – pH 3.58

**SENSORY ANALYSIS. COLOUR:** brilliant ruby red with medium concentration. **BOUQUET:** very fresh with a good presence of small red fruits, cherry and raspberry. Notes of lime and chamomile, delicate white flowers which give way to shades of mint and eucalyptus. **TASTE:** very elegant and balsamic, flowing. Beautiful structure in mid palate, persistent. **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.