



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | 2017



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2017.

This red wine is produced since 1892 and was awarded many times for its quality. This wine is the “heart” of our production and it is made with 100% Sangiovese grapes from our best vineyards in Montalcino. Fattoria dei Barbi is located in the heart of the “hill” of Montalcino. The wine Brunello di Montalcino is born here. We occupy the southern part, with soils that mix a majority of marles with a minor percentage of clay and eocenic sands. We are protected from the northern winds by the hill of Montalcino and from the hot winds by the Mount Amiata. This situation creates an uniform climate, sunny and dry, which favours the production of long ageing wines.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl, alberese limestone. **ALTITUDE:** 300-500 mt slm. **AVERAGE AGE:** grape vines planted between 1975 and 2017. **ORIENTATION:** South. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 65 ql.

THE YEAR 2017. In 2017 the Spring was on the seasonal average. April and May were mild and quite dry, followed by a temperate and dry climate in June. The Summer was very hot and led to an early the ripening. July was also sunny and brought drought stress to the vines. The hardest moment was in the second half of August, when an anticyclon from Africa made the climate hot and drier than the usual. The heat lasted for two weeks, fastening the ripening process. In the beginning of September a few rainfalls brought some balance to the ripening speed, leading to an early harvest, with good grapes. *The harvest went on from September 8th until the 22nd.*

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 14.41% – Tot. Ac. 5.9 g/l – Vol. Ac. 0.45 g/l – Residual sugars < 0.5 g/l – Dry Extract 31.7 g/l – SO₂ 18/83.

SENSORY ANALYSIS. COLOUR: brilliant ruby red, good concentration. **BOUQUET:** ripe strawberry, dog rose, sweet spices, sage, anise, irises. **TASTE:** warm and open, well balanced. The sip is long and supported by a beautiful acidity, soft tannins, great structure.

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: 15-50 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.