



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)

tel. (+39) 0577 841111 fax (+39) 0577 841112

info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Brunello di Montalcino DOCG | Vigna del Fiore | 2017



BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG |

2017. The *Vigna del Fiore* is an unique vineyard: its 14 acres (5.7 hectares) are situated in an area where the vine is cultivated by our family since the XVI century. It is one of the southern most and oldest vineyard in the whole area of the Brunello di Montalcino. The particular exposition and the composition of the soil give to this Brunello special qualities, with a very elegant bouquet and an harmonic and complex taste.

The Brunello *Vigna del Fiore* has been produced since 1981; for its harmony and charm it can be drunk and appreciated from the earlier years in bottle, despite being a wine with an excellent capacity of ageing.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production.

SOIL: marl and alberese in the highest part of the vineyard. **ALTITUDE:** 270-294 mt slm. **AVERAGE AGE:** grape vines planted in 1991. **ORIENTATION:** South - South West. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 4.130. **YIELD PER HECTAR:** 55 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 14.75% – Tot. Ac. 5.7 g/l – Vol. Ac. 0.48 g/l – Residual sugars < 1.2 g/l – Dry Extract 32.1 g/l – SO₂ 14/87.

SENSORY ANALYSIS. COLOUR: very intense and brilliant ruby red. **BOUQUET:** rich and spicy, ripe cherry, a hint of small red berries, quince apple, crushed rose petals, orange peel. A touch of coffee on the background. **TASTE:** deep with a well embedded texture, complex, velvety.

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: 20-60 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.