



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)

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

info@fattoriadei-barbi.it | www.fattoriadei-barbi.it

Rosso di Montalcino DOC | 2020



ROSSO DI MONTALCINO DOC | 2020. 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: grape vines planted between 1975 and 2017. **ORIENTATION:** East-South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

THE YEAR 2020. Spring was humid, with several rainfalls in March and April. The sun came back in May, but temperatures remained low. The Summer was dry and hot, but without excessive situations, sunny in the day and fresh in the night. Just the perfect weather for Sangiovese. Only one pretty hot week caused drought stress to the vines, giving them that crucial accent that defines a great vintage. At the end of August ten days of rainfalls lowered the temperatures and gave a push to the vines. September was sunny and warm, with cool nights, and hel'ped for a very good phenolic maturation. *The harvest started on September 15th and ended on October 2nd, without any rainfall.* A '2000s-style' five stars vintage, for warm and opulent wines.

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. 5.6 g/l – Vol. Ac. 0.35 g/l – Residual sugars < 0.3 g/l – Dry Extract 28.8 g/l – SO₂ 20/60.

SENSORY ANALYSIS. COLOUR: brilliant ruby red of medium intensity. **BOUQUET:** raspberry, strawberry, red orange, saffron, balsamic herbs, a touch of mint. **TASTE:** snappy and lively, vivacious. The sip is fresh and long.

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.