



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.



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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.



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Brunello di Montalcino DOCG | Riserva | 2016



BRUNELLO DI MONTALCINO RISERVA DOCG | 2016.

Dry red wine, 100% Sangiovese grapes. This *Riserva* of Brunello is made with a special selection of grapes collected from our best vineyards in Montalcino. The ageing in barrel and in bottle is longer than the one for a regular Brunello, thus the wine has a deeper concentration and a wider complexity of aromas.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl. **ALTITUDE:** 400 mt slm. **AVERAGE AGE:** grape vines planted between 1975 and 2017. **ORIENTATION:** South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 60 ql.

THE YEAR 2016. The Spring was very rainy and the groundwater resources were well refilled. The Summer was temperate, while the autumn was very warm during the day and cool at night. This made the phenolic maturation perfect and made the grapes very rich in acidity, colour and perfumes. The Brunello Riserva 2016 has direct, fragrant and straightforward aromas and powerful freshness, which grants a long ageing. The colour is intense and lively. The low temperatures helped avoid concentration and an excessively high alcoholic content. *The harvest started on September 20th and ended on October 9th.*

VINIFICATION AND AGEING: 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 ageing in larger oak barrels, for a total period of three years. Our Brunello *Riserva* is bottled at least 6 months before the release.

CHEMICAL ANALYSIS: Alcohol 14,38 % – Tot. Ac. 5.7 g/l – Vol. Ac. 0.47 g/l – Residual sugars < 0.6 g/l – Dry Extract 30.1 g/l – SO₂ 23/104.

SENSORY ANALYSIS. COLOUR: brilliant ruby red, very intense. **BOUQUET:** ripe red and dark fruits (strawberry, blackberry, black currant). Black pepper, nutmeg, helychrisum, wild herbs. Black tobacco in the background. **TASTE:** great structure and complexity. Long and straight sip, austere and elegant.

FOOD COMBINATIONS: wine for important occasions, matches roast or braised meat, game and mature cheeses. **SERVING TEMPERATURE:** Serve at a temperature of 18° C.

CAPACITY OF AGEING: 20-80 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.



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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.