



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

Birbone IGT Toscana Rosso



BIRBONE IGT TOSCANA ROSSO. Birbone is a red wine with a great character, created by us because we want to see how it is perceived a Tuscan wine made with the best part of ancient techniques.

GRAPES: 85 %-95 % Sangiovese, the remaining percentage is Merlot. **VINEYARDS:** Vineyards of Tenuta 'Aquilaia dei Barbi' Property of Fattoria dei Barbi located in the district of Scansano and vineyards of Fattoria dei Barbi, located in the district of Montalcino **SOIL:** marles and clay. **ALTITUDE:** 400 mt slm. **AVERAGE AGE:** 15 years. **ORIENTATION:** South West. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YELD PER HECTAR:** 68 ql.

VINIFICATION AND AGEING: The alcoholic fermentation at an average temperature of 28-29°C for 12-13 days. After the wine racking and the malolactic fermentation the wine rests for twelve months in small-medium size oak barrels.

SENSORY ANALYSIS: Intense ruby red colour. Complex aromas of blackberry and cherry, sweet spices, tobacco and licorice. Warm and dry taste with ripe tannins. Elegant structure with a well defined personality. Pleasant persistence. **PAIRING:** It is a wine for important occasions, ideal with roasted or grilled meats, mature cheeses and casserole dishes. **SERVING TEMPERATURE** Serve at a temperature of 18°C.

CAPACITY OF AGEING: 5-12 years

CONSERVATION AND STORAGE: Keep the bottle horizontally in a dark place at a temperature of 12°-14°C.

BOTTLE SIZE: Bordeaux style 0.75 lt.