



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Riserva | 2017



BRUNELLO DI MONTALCINO RISERVA DOCG | 2017.

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 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 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 aging 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 14,50 % – Tot. Ac. 6 g/l – Residual sugars < 0,5 g/l – pH 3,25.

SENSORY ANALYSIS. COLOUR: intense and concentrated ruby red. **BOUQUET:** plum, blackberry, licorice, cocoa, a tiny hint of tobacco. **TASTE:** ample, persistent sip, round tannins. Very long finish.

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.

Tasted: 2022 October