



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)
tel. (+39) 0577 841111 fax (+39) 0577 841112
info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Rosso di Montalcino DOC | 2021



ROSSO DI MONTALCINO DOC | 2021. 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 2021. The Winter was quite dry, with sparse rains. The Spring was more humid, with a late frost spread all over Italy. The estate of Fattoria dei Barbi is located in medium – high hill, therefore the vineyards were not affected much. The Summer was warm and dry. The combination of sparse rains and frost reduced the quantity of grapes, but – as often happens – it brought beneficial effects for the quality. *The harvest took place from September 16th until October 1st.*

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 % – Tot. Ac. 5.8 g/l – Residual sugars < 0.5 g/l – pH 3,44.

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.