



FATTORIA dei BARBI

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*Brunello di Montalcino DOCG | Riserva | 2020*



**BRUNELLO DI MONTALCINO RISERVA DOCG | 2020.**

The Brunello Riserva from Fattoria dei Barbi is made only in the vintages that present the extraordinary potential of ageing of Brunello, which can live over one hundred years. We choose the most suitable barrels, more coherent with our style. It is an austere wine, great under every aspect with an extreme elegance.

**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 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 helped 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 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 CO<sub>2</sub>. 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 14.8 % – Tot. Ac. 5.9 g/l - Vol. Ac. 0.56 g/l – Residual sugars 1.1 g/l – Dry Extract 30.6 g/l.

**SENSORY ANALYSIS. COLOUR:** intense and brilliant ruby red. **BOUQUET:** a Riserva that stands as the emblem of classic style, fully expressing the nobility and austerity of Sangiovese. Intriguing and multifaceted, it opens with marasca cherry in spirit, gracefully interwoven with spicy nuances and ethereal notes. **TASTE:** on the palate, it reveals great structure and a dense, deeply woven tannic texture. A vibrant, taut acidity sharpens the profile and leads to a savory, firm, and persistent finish.

**PAIRING:** wine for important occasions, matches roast or braised meat, game and mature cheeses.

**SERVING TEMPERATURE:** 18° C.

**CAPACITY OF AGEING:** 20-80 years.



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**CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.

**BOTTLE FORMAT:** 0.75 L Bordeaux-style bottle; 1.5 L Magnum bottle and 3 L Jéroboam bottle in individual wooden box.