



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | 2019



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2019.

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 2019. Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except

for a major phenomenon at the end of July, with about 70 mm in for two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. The Sangiovese grapes were in excellent health. *The harvest started on September 30 and ended on October 10.*

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 14.50 % – Tot. Ac. 5.8 g/l – Vol. Ac. 0.5 g/l – Residual sugars < 0.6 g/l – Dry Extract 29.2 g/l – pH 3,27.



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SENSORY ANALYSIS. COLOUR: brilliant ruby red.

BOUQUET: ripe red fruit (strawberries, raspberries), light and freshly smoked spice, anise, heather, white pepper.

TASTE: well structured, large and enveloping, slightly green tannins, closed but very promising.

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.