



FATTORIA dei BARBI

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Rosso di Montalcino DOC | 2012



ROSSO DI MONTALCINO DOC. 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:** 12 years. **ORIENTATION:** East-South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

THE YEAR 2012: The climatic development of 2012 was very unusual. The beginning of the Winter was dry and mild, until the end of January when the weather changed drastically with snow storms and temperatures below zero. In the Spring the climate was dry with warmth above the average, without the regular rains of the period. The Summer was hot for many weeks, keeping the humidity high, until September, when few rainy spells brought back the weather to a more sympathetic level for a balanced maturation of the grapes. *The harvest started on September 18th and finished on October 3th.*

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.

SENSORY ANALYSIS. COLOUR: brilliant ruby red. **BOUQUET:** vibrant cherry and red berry, enriched by subtle floral and spicy notes. **TASTE:** it's spacious mouth, with an energy-laden progression, is characterized by rounded tannins and a perfect pinch of invigorating acidity. Pleasant and delightfully drinkable.

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.