



FATTORIA dei BARBI

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Rosso di Montalcino DOC | 2016



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 2016: The 2016 harvest has given us great satisfaction. Thanks to the freshness of the Spring, with sparse and well distributed rains, and the hot and dry temperature in the Summer, the grapes could develop a balanced maturation. The first Autumn weeks were warm during the day and cool through the nights. That allowed us to bring in the cellar healthy grapes with an excellent concentration of aromas. *The harvest took place from September 20th and October 9th.*

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.