



FATTORIA dei BARBI

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Rosso di Montalcino DOC | 2017



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 2017: the Spring had the usual development in terms of mild temperatures in April and May and scarce rainfalls. June was warm and dry. The particular heat of July and the first half of August caused an anticipated ripeness of the grapes. Fortunately in September the climatic conditions became more stable, with some refreshing rains. Therefore the harvest was anticipated but the state of the grapes was perfect. *The harvest lasted from September 8th until September 22nd.*

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 13,79 % - Tot. Ac. 5.8 g/l - Vol. Ac. 0.38 g/l - Free SO₂ 25 mg/l - Total SO₂ 88 mg/l - Residual sugars 0.5 g/l - Dry Extract 28.6 g/l.

SENSORY ANALYSIS. COLOUR: brilliant ruby red.

BOUQUET: intense with cherry and small red berries aromas, hints of flowers and spices. **TASTE:** pleasantly open with smooth tannins and a lively acidic grip.

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.