



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.

GRAPES: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl, shale. **ALTITUDE:** 400-450 mt slm. **AVERAGE AGE:** grape vines planted between 1975 and 2017. **ORIENTATION:** East – South East. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

VINIFICATION: before the regular fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C. This process increases colour stability and improves extraction of polyphenols and aroma compounds. The alcoholic fermentation lasted 12/13 days at a controlled temperature of 29°-30°C. This wine had about 6 months of refinement in small/medium oak barrels and stainless steel vats.

SENSORY ANALYSIS. COLOUR: brilliant ruby red. **BOUQUET:** clean and fresh with prevalence of red berries, redcurrant and cherry. Light scents of eucalyptus. **TASTE:** warm and pleasant with smooth tannins. Savoury. Mineral, a touch of menthol in the finish.

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.

BOTTLE SIZE: Bordeaux style 0.75 lt.