



FATTORIA dei BARBI

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## Rosso di Montalcino DOC | 2023



**ROSSO DI MONTALCINO DOC | 2023.** The Rosso di Montalcino, as the Brunello, is made of pure Sangiovese, but we choose the grapes from our vineyards more apt for an elegant, full bodied wine, rich in aromas and an immediate pleasantness. We let it refine in wood and bottle. This is our way to give birth of the other great classic of Montalcino, the one to be drunk in his youth.

**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:** grape vines planted between 1975 and 2017. **ORIENTATION:** East-South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

**THE YEAR 2023.** The winter was humid and rainy and the rains continued through most of the Spring. In June 18th there was a brief hailstorm, afterwards July had waves of temperature higher than usual, alternated by some storms causing a rise of downy mildew combined with a repetitive vegetative growth, which delayed the maturation. The veraison took place the beginning of august, later then the average. A fresh, sunny and windy September helped the evolution of the phenols. The harvest was belated, we started in October in order to have perfectly ripened grapes. The acidity was high, the sugar content rather abundant with remarkable aromas and colors, even if the total amount of grapes was among the lowest in the recent decades. *The harvest took place from September 28<sup>th</sup> until October 10<sup>th</sup>.*

**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 14 % – Tot. Ac. 4.40 g/l – Vol. Ac. 0.48 g/l – Residual sugars < 0.7 g/l – Dry Extract 28.8 g/l – pH 3,27.

**SENSORY ANALYSIS. COLOUR:** intense and brilliant ruby red. **BOUQUET:** small red berries, raspberries, wild alpine herbs, scents of mint and eucalyptus. **TASTE:** harmonious, balsamic, lightly spiced. Long aftertaste.

**FOOD COMBINATIONS:** it is the perfect complement for ricotta and spinach ravioli, lasagna, white meats (chicken, turkey, rabbit), delicate fish dishes or fish soups.

**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.