



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)
tel. (+39) 0577 841111 fax (+39) 0577 841112
info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Brunello di Montalcino DOCG | 2021



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2021.

The Brunello is made of pure Sangiovese grape, from the XVI Century is one of the greatest Italian wines. In the Fattoria dei Barbi's cellars are kept almost all the vintages from 1892 till today; many of these bottles were awarded in the XIX, XX and in this present Century. We are one of the most classic expression of the wines from Montalcino.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl, alberese limestone. **ALTITUDE:** 300-500 mt slm. **AVERAGE AGE:** grape vines planted between 1975 and 2017. **ORIENTATION:** South. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 65 ql.

THE YEAR 2021. The 2021 growing season in Montalcino was marked by limited rainfall (684 mm) and some of the coolest average temperatures of the decade (18.4 °C). The winter was mild, and an early rise in temperatures at the beginning of April encouraged prompt budbreak. However, during the night between April 7th and 8th, a light frost affected the lower vineyards, slightly reducing yields. May and June brought seasonally average temperatures and consistent rainfall, which continued until August. This replenished soil moisture and allowed the vines to recover well from the spring frost, maintaining steady growth and excellent vine health. July recorded no days above 35 °C, and August only four - a moderate summer with refreshingly cool nights that enhanced phenolic development and aromatic complexity. September was dry, with only 16 mm of rain on the night of the 16th - ideal conditions for grape ripening and sanitary quality.

Harvest took place between September 16th and October 1st. What was initially expected to be a challenging vintage revealed itself as one of balance, elegance, and remarkable quality, with wines showing refined structure, vibrant acidity, and pronounced aromatic definition.

VINIFICATION AND AGEING: before the fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16° C in an environment protected by CO². This process increases the extraction of polyphenols and aroma compounds.

The regular alcoholic fermentation followed and lasted 16/17 days at a controlled temperature of 27°-28°C. After the racking and the malolactic fermentation the wine aged in small-medium size oak barrels (2,25 – 15 hl) for the first months. Later it completed the aging in larger oak barrels, for a total period of two years and then is bottled at least 4 months before the release.

CHEMICAL ANALYSIS. Alcohol 14.66 % – Tot. Ac. 5.7 g/l – Vol. Ac. 0.5 g/l – Residual sugars < 0.5 g/l – Dry Extract 30.6 g/l.

SENSORY ANALYSIS. COLOUR: bright ruby red.

BOUQUET: a quintessential expression of the great traditional Brunellos: the bouquet is broad and expressive, rich in fruity notes of marasca cherry, black cherry, and small red berries, opening to hints of balsamic and spice, and closing with delicate echoes of the Mediterranean scrub. **TASTE:** on the palate, it reveals refined, well-integrated tannins — compact yet polished — perfectly balanced by a juicy, vibrant acidity. A complete and harmonious wine, it lingers with a pleasantly savory and persistent finish.



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PAIRING: perfect for important dishes, roasted or grilled red meats, game, venison, stewed wild boar. Excellent with mature cheeses.

SERVING TEMPERATURE: 18° C.

CAPACITY OF AGEING: 15-50 years.

CONSERVATION AND STORAGE: keep the bottle horizontally in a dark place at a temperature of 12°-14°C.

FORMAT WINE: Bordeaux style bottle 0.75 Lt, Half bottle 0.35 Lt and Magnum bottle 1.5 Lt in individual wooden box.