



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Vigna del Fiore | 2021



BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG |

2021. *The Fiore* is the most Southern vineyard in the Fattoria dei Barbi estate, in the Southern area of Montalcino's district. It is a narrow valley with shale soil, here the grapes for the future Brunello Vigna del Fiore ripen perfectly, protected from cold winds and hot Sirocco. The Ribusuoli brook is never sparse of water. The result is a sumptuous Brunello, elegant and complex.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl and alberese in the highest part of the vineyard. **ALTITUDE:** 270-294 mt slm. **AVERAGE AGE:** grape vines planted in 1991. **ORIENTATION:** South - South West. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 4.130. **YIELD PER HECTAR:** 55 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 14.6 % – 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: brilliant and concentrated ruby red. **BOUQUET:** A wine of remarkable finesse and elegance, offering distinct yet subtle notes. Aromas of forest floor and dried tobacco intertwine with hints of small red berries. **TASTE:** On the palate, it delivers a sip of admirable delicacy and grace, enhanced by dense, silky tannins and supported by a bright, finely tuned acidity. The finish is caressing, refined, and deeply pleasurable.



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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: 20-60 years.

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

BOTTLE FORMAT: 0.75 L Bordeaux-style bottle.