



FATTORIA dei BARBI

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ROSSO DI MONTALCINO DOC | 2024. 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 2024. Spring rainfall ensured adequate soil water reserves, enabling the vines to endure the summer period without hydric stress. The flowering phase progressed regularly and uniformly. July and August were marked by sustained high temperatures. From mid-August onward, the re-establishment of consistent diurnal temperature variation supported a balanced and complete ripening process, both technologically and phenolicly. *Harvest took place on September 6, 2024.*

VINIFICATION: the grapes were de-stalked and crushed before the alcoholic fermentation which lasted 12/13 days at a controlled temperature of 26°C. **AGEING:** this wine had about 6 months of refinement in small/medium oak barrels and stainless steel vats.

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CHEMICAL ANALYSIS: Alcohol 14% – Tot. Ac. 5.46 g/l – Vol. Ac. 0.34 g/l – Residual sugars 0.5 g/l – Dry Extract 28.3 g/l – pH 3,27.

SENSORY ANALYSIS. COLOUR: bright, intense and brilliant ruby red. **BOUQUET:** the bouquet opens with pronounced aromas of cherries and red berries, complemented by blood orange, aromatic and balsamic herbs, violet and geranium. **TASTE:** harmonious, balsamic, lightly spiced and with well-integrated tannins. 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: 18 °C.

CAPACITY OF AGEING: 4-5 years.

CONSERVATION AND STORAGE: keep the bottles horizontally at the temperature of 12°-14° C.

BOTTLE FORMAT: 0.75 L Bordeaux-style bottle; 1.5 L Magnum bottle and 3 L Jéroboam bottle in individual wooden box.