



FATTORIA dei BARBI

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No Sulphites added | BIO | Ciliegiole IGT Toscana Rosso | 2024



NO SULPHITES ADDED | BIO | LINE. The wines of the BIO «No Sulphites Added» line come from vineyards in Maremma, where the dry climate is the most suitable for producing healthy grapes essential for making wines without sulfites. The organic grapes are VIVA certified, the protocol of the Ministry of the Environment.

NO SULPHITES ADDED | BIO | CILIEGIOLO IGT TOSCANA ROSSO | 2024. The Ciliegiole is part of the Tuscan way of life. A century ago we were among the protagonists of the revival of Sangiovese, so, at Fattoria dei Barbi, we are proud to contribute to the recovery of the Ciliegiole grape with a version of «*Senza Solfiti (No Sulphites added)*» made in our way. Our Ciliegiole is a wine of persuasive aromatic richness, full of primary aromas; its colour is deep red with purple and blood undertones, and it is an easy drinking wine.

GRAPE: Organic Ciliegiole 100%

THE YEAR 2024. Spring rains created sufficient reserves for the summer without suffering from water stress. The flowering phase developed regularly. High temperatures in July and August. From mid-August, the temperature returned normal, promoting optimal maturation. *The harvest took place on 6th September 2024.*

VINIFICATION AND AGEING. The grapes were hand-picked early to ensure higher acidity. The grapes are destemmed and gently pressed without breaking the skins, encouraging contact between the juice and skins. The skins are then placed into the maceration tank at a constant temperature of 26°C, initiating alcoholic fermentation. The maceration allows for the extraction of aromatic notes and polyphenols, which increase the colour intensity and provide protection as an alternative

to the addition of SO₂. After about four days proceed the wine racking. Alcoholic fermentation continues at 26°C until all sugars are consumed. This is followed by malolactic fermentation, which reduces the wine's acidity and promises greater roundness. The wine is left on fine lees for about three months, increasing complexity and improving sensory characteristics, providing a protective antioxidant function.

CHEMICAL ANALYSIS. Alcohol 11.78% – Tot. Ac. 5.8 g/l – Vol. Ac. 0.3 g/l – Residual sugars < 0.1 g/l – pH 3,46 – Malic Acid <0.1 – Free SO₂ <1 mg/l – Total SO₂ <10 mg/l.

SENSORY ANALYSIS. COLOUR. Bright purple-red. **BOUQUET.** Intense varietal character: red berries, cherry, strawberry, and raspberry. Wild rose petals; black pepper, fragrant and fresh. **TASTE.** Smooth tannins.

PAIRINGS. Red meat dishes, cold cuts and aged cheeses. Cacciucco (Tuscan fish stew), seafood salad, fish soup. **SERVING TEMPERATURE.** Serve at a temperature of 12-14°C

CAPACITY OF AGEING: 2 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.