



FATTORIA dei BARBI

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No Sulphites added | BIO | Vermentino Orange IGT Toscana Bianco | 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 | VERMENTINO ORANGE IGT TOSCANA BIANCO | 2024. This «*Senza Solfiti Aggiunti (No Sulphites added)*» is made from Vermentino's grapes 100%. This varietal is vinified with a protocol that excludes any chemical intervention. How is it made? Selected yeasts are used in order to reduce to the minimum also the natural sulfites produced by the fermentation. Maceration with the skins and the fine lees allows to enrich in a natural way, the aromatic richness and stability. The result is an explosion of aromas and scents, a very pleasurable white wine with a long taste. The color is naturally intense golden, so we decided to call it "Orange".

GRAPE: Organic Vermentino 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 29th August 2024.

VINIFICATION AND AGEING. The grapes were hand-picked at perfect maturation. 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 20°C, initiating alcoholic fermentation. The maceration, which is the prolonged contact of the skins with the must, provides protection as an alternative to the addition of SO₂, but also allows for the extraction of aromatic compounds and polyphenols, providing to the colour intensity and giving the wine its characteristic golden colour. After approximately 4 days, the wine proceeds to the racking. Alcoholic fermentation continues at 20°C until all sugars are consumed. This is followed by malolactic fermentation, which reduces the wine's acidity and providing greater roundness. The wine then is left on fine lees for about three months, increasing complexity and improving sensory characteristics with more body, softness, and volume.

CHEMICAL ANALYSIS. Alcohol 13.49% – Tot. Ac. 5.9 g/l – Vol. Ac. 0.21 g/l – Residual sugars < 0.20 g/l – pH 3,4 – Malic Acid <0.1 – Free SO₂ <1 mg/l – Total SO₂ <10 mg/l.

SENSORY ANALYSIS. COLOUR. Antique and consistent gold with amber reflections. **BOUQUET.** The aroma is deeply intense, varietal. Floral notes of Mediterranean bush: sage, broom, fruity aromas like candied fruit, dried apricot, honey, and saffron. **TASTE.** The palate is enveloping, velvety. Vibrant, savoury, and persistent.

PAIRINGS. Not overly elaborate and complex dishes, such as seafood appetizers, baked or boiled fish, octopus, shellfish, ravioli with meat, salty pies, vegetables, and white meats. Perfect as an aperitif and with soft cheeses.

SERVING TEMPERATURE. Serve at a temperature of 8-10°C.

CAPACITY OF AGEING: 2 years.

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