



FATTORIA dei BARBI

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No Sulphites added | BIO | Sangiovese IGT Toscana Rosso | 2025



NO SULPHITES ADDED LINE. The wines of the «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 | SANGIOVESE IGT TOSCANA ROSSO | 2025. For the last ten years we have been vinifying a pure Sangiovese without any added chemicals, using selected yeasts in order to reduce to almost zero also the natural sulfites produced by the fermentation. Year after year we discover the potential of Sangiovese «*without sulfites added*», a new typicity made of purplish-red colors so intense they seem impossible, elegant structures and great richness of primary aromas. This wine also has shown an excellent capacity of ageing and is already a great wine, but each year we continue to refine it.

GRAPE: Organic Sangiovese 100%

THE YEAR 2025. A mild, rainy winter allowed the soil to build up valuable water reserves, essential in sustaining the vines through the summer months. Spring unfolded in a balanced and regular manner, with well-distributed rainfall encouraging an even and harmonious budbreak. In June, a spell of heat accelerated vegetative growth, yet without inducing significant stress, thanks to the reserves accumulated. By mid-July, conditions shifted to a milder, breezier pattern, guiding the vines toward a slow and steady ripening process. Temperatures remained well-balanced throughout August. September proved decisive. The first half of the month was warm and sun-filled, while the latter brought welcome rainfall along with marked diurnal

and night enhanced aromatic complexity while preserving remarkable freshness and acidity.

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 grapes are then placed into the maceration tank at a constant temperature of 26°C, initiating alcoholic fermentation. The prolonged 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. The wine is then separated from the skins. 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 14.68% – Tot. Ac. 5.23 g/l – Vol. Ac. 0.56 g/l – Residual sugars 0.54 g/l – pH 3,59 – Malic Acid 0.09 – Free SO₂ <2 mg/l – Total SO₂ <3 mg/l.

SENSORY ANALYSIS. COLOUR. Light ruby red, bright and luminous, with delicate purple hues. In the Maremma, where warmer temperatures allow the fruit to reach notable sugar ripeness, such a short maceration is deliberately employed to avoid the extraction of harsher tannins, capturing instead the grape's most vibrant and immediate expression. **BOUQUET.** Fresh red berry aromas, with notes of raspberry and pomegranate,



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alongside distinctive hints of Mediterranean scrub, including myrtle, juniper and rosemary. **TASTE.** Marked acidity supported by silky, finely textured tannins, resulting in a fresh, lively and expressive profile.

PAIRINGS. Ideal even slightly chilled, it is a wine for all meals that goes especially well with semi-aged cheeses, cold cuts, grilled meats, and vegetables. **SERVING TEMPERATURE.** Serve at a temperature of 18°C.

CAPACITY OF AGEING: 2 years.

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