



FATTORIA dei BARBI

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Rosso dei Barbi IGT Toscana Rosso



ROSSO DEI BARBI IGT TOSCANA ROSSO. The productions of Brunello and Rosso di Montalcino are strictly limited, therefore, in order to satisfy our vocation of wine making, we planted in our estate vineyards with clones of Sangiovese not classified for DOCG Brunello or DOC Rosso di Montalcino.

From these vineyards we produce Rosso dei Barbi, a fresh and immediate wine, captivating and unfussy, which keeps within its simplicity the style of Fattoria dei Barbi.

GRAPE: Sangiovese 80-90% - Red grape varieties 10-20% **VINEYARDS:** Property of Fattoria dei Barbi, located in the District of Montalcino and in Aquilaia dei Barbi, located in the district of Scansano.

VINIFICATION: the alcoholic fermentation with the skins lasts 10 days under a controlled temperature of 28°C. **AGEING:** stainless steel vats.

SENSORY ANALYSIS: *Colour:* brilliant ruby red. *Bouquet:* fruity aromas of cherry, spicy and floral. *Taste:* the taste is fresh, lively with a light touch of tannins. Pleasant persistency.

PAIRING: Ideal with cured meats and first courses, pizza and savoury pies, white meats and light sauces. **SERVING TEMPERATURE:** 16-18°C.

CAPACITY OF AGEING: 2 years.

BOTTLE CONSERVATION: keep them horizontal, in a dark place, at a temperature of 12-14°C.

BOTTLE SIZE: Bordeaux style 0.75 lt.