



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Vigna del Fiore | 2018



BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG | 2018. The *Vigna del Fiore* is an unique vineyard: its 14 acres (5.7 hectares) are situated in an area where the vine is cultivated by our family since the XVI century. It is one of the southern most and oldest vineyard in the whole area of the Brunello di Montalcino. The particular exposition and the composition of the soil give to this Brunello special qualities, with a very elegant bouquet and an harmonic and complex taste. The Brunello *Vigna del Fiore* has been produced since 1981; for its harmony and charm it can be drunk and appreciated from the earlier years in bottle, despite being a wine with an excellent capacity of ageing.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl and alberese in the highest part of the vineyard. **ALTITUDE:** 270-294 mt slm. **AVERAGE AGE:** grape vines planted in 1991. **ORIENTATION:** South - South West. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 4.130. **YIELD PER HECTAR:** 55 ql.

THE YEAR 2018. The beginning of the season was characterized by a mild January and a colder February with northern winds. Both months were marked by abundant rains and occasionally by snow, which was helpful for the water supply. The Spring was still very rainy with temperatures higher than average. The Summer was dryer and very hot in the second half of August. A few thunderstorms at the beginning of September refreshed the temperature and helped the grapes to reach a good and balanced maturation, even if anticipated. *The harvest took place from September 17th until the 29th.*

subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C in an environment protected by CO₂. This process increases the extraction of polyphenols and aroma compounds. The regular alcoholic fermentation followed and lasted 16/17 days at a controlled temperature of 27°-28°C. After the racking and the malolactic fermentation the wine aged in small-medium size oak barrels (2,25 – 15 hl) for the first months. Later it completed the aging in larger oak barrels, for a total period of two years and then is bottled at least 4 months before the release.

CHEMICAL ANALYSIS: Alcohol 14,50 % – Tot. Ac. 5,5 g/l – Residual sugars < 0,5 g/l – pH 3,42.

SENSORY ANALYSIS. COLOUR: brilliant ruby red with a light garnet nuance on the rim. **BOUQUET:** ripe strawberry, Damask rose, narcissus, bay leaf, dark chocolate, a hint of coffee. **TASTE:** opulent with great structure; black pepper and sweet spices. Very long sip.

FOOD COMBINATIONS: perfect for important dishes, roasted or grilled red meats, game, venison, stewed wild boar. Excellent with mature cheeses. **SERVING TEMPERATURE:** serve at a temperature of 18° C.

CAPACITY OF AGEING: 20-60 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.

Tasted: 2022 October