



FATTORIA dei BARBI

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*Brunello di Montalcino DOCG | Vigna del Fiore | 2019*



**BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG | 2019.** 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 2019.** Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was

no significant rainfall in June and July, except for a major days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. The Sangiovese grapes were in excellent health. *The harvest started on September 30 and ended on October 10.*

**VINIFICATION:** before the fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C in an environment protected by CO<sub>2</sub>. 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. 5.6 g/l Vol. Ac. 0.5 g/l – Residual sugars < 0.5 g/l – Dry Extract 30.7 g/l – pH 3,43.



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**SENSORY ANALYSIS. COLOUR:** brilliant ruby red.

**BOUQUET:** ripe fruit. Strawberry and black cherry jam, star anise, rhubarb, coffee powder, liquorice. **TASTE:** warm and enveloping, wide and long sip, well integrated tannins, complex and fragrant. Long persistence.

**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.