



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | 2009



BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2009.

This red wine is produced since 1892 and was awarded many times for its quality. This wine is the “heart” of our production and it is made with 100% Sangiovese grapes from our best vineyards in Montalcino.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl, alberese limestone. **ALTITUDE:** 300-500 mt slm. **AVERAGE AGE:** 15 – 20 years. **ORIENTATION:** South. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 65 ql.

THE YEAR 2009: the Spring was season of mild climate with many rainy days, providing an abundant water supply for the soil. This helped the development of the vines. By mid July the weather conditions changed into a dry and hot climate in which the water provided in the previous months was necessary to sustain the soil. From mid August the maturation of grapes improved slowly and regularly. Thanks to that we were able to pick grapes of great quality, with excellent levels of acidity and extract. *The harvest started on October 1st and finished on October 16th.*

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 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. 5.7 g/l – Vol. Ac. 0.37 g/l – pH 3.6 – Residual Sugars 1 g/l – Dry Extract 31.9 g/l.

SENSORY ANALYSIS. COLOUR: brilliant ruby red. **BOUQUET:** small red berries, cherry, plum, wild herbs. **TASTE:** savory with lively acidity, round and silky tannins, good length and persistency.

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: 15-50 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.