



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Riserva 2008



BRUNELLO DI MONTALCINO DOCG | RISERVA | 2008.

Dry red wine, 100% Sangiovese grapes. This *Riserva* of Brunello is made with a special selection of grapes collected from our best vineyards in Montalcino. The ageing in barrel and in bottle is longer than the one for a regular Brunello, thus the wine has a deeper concentration and a wider complexity of aromas.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production.

THE YEAR 2008: was characterized by a climate which has helped the growth of the vines. During the Spring the temperatures were under the seasonal averages and delayed the blooming of the plants. These temperatures kept on until the end of June. Summer was dry and hot, refreshed by few rain showers and the end of August and beginning of September which guaranteed a water supply for an excellent ripening of grapes. *The harvest took place from 27th September until 8th October* with perfect weather conditions and high temperatures.

VINIFICATION AND AGEING: 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 a 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 three years. Our Brunello *Riserva* is bottled at least 6 months before the release.

CHEMICAL ANALYSIS: Alcohol 14.93 % - Tot. Ac. 5,8 g/l – Vol. Ac. 0,44 g/l – free SO₂ 20 mg/l – pH 3,55 – Residual sugars 1,2 g/l – Dry extracts 31,7 g/l.

SENSORY ANALYSIS. COLOUR: intense ruby red.

BOUQUET: red berries, candied fruit, liquorice, balsamic and powdery notes. **TASTE:** full and spicy, ample structure, warm and persistent, extreme elegance and sensuality.

FOOD COMBINATIONS: wine for important occasions, matches roast or braised meat, game and mature cheeses.

SERVING TEMPERATURE: Serve at a temperature of 18° C.

CAPACITY OF AGEING: 20-80 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.