



BRUNELLO DI MONTALCINO DOCG | BLU LABEL. 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.

GRAPES: 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:** grape vines planted between 1975 and 2017. **ORIENTATION:** South. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YELD PER HECTAR:** 65.

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.

SENSORY ANALYSIS. COLOUR: brilliant ruby red. **BOUQUET:** small berries, hues of liquorice and wild rose. **TASTE:** extremely elegant balance, warm and enveloping tannins refreshed by a lively acidity. Long and persistent finish.

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.

FORMAT WINE: Bordeaux style bottle 0.75 L; Jeroboam bottle 2 Lt and Magnum bottle 1.5 Lt in individual wooden box; Half bottle 0.35 Lt in the packing of 12 bottles.