



Brunello di Montalcino DOCG | Vigna del Fiore



BRUNELLO DI MONTALCINO DOCG | VIGNA DEL FIORE. The “Vigna del Fiore” is an unique vineyard: its 14 acres (5.7 hectares) are situated in an area where the vine is cultivated since the XVI century. It is one of the southernmost 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.

GRAPES: 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:** Cortina semplice. **VINE STOCK PER HECTAR:** 4.130. **YELD PER HECTAR:** 55 ql.

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 (30 hl) , for a total period of two years and then is bottled at least 4 months before the release.

SENSORY ANALYSIS. COLOUR : lively ruby red. **BOUQUET:** big impact on the nose with vibrant fruity fragrances, marked presence of ripe cherry, blackcurrant and plum. Suggestions of vanilla and unsweetened cocoa. **TASTE:** enveloping and complex. Persistent aftertaste which perfectly recall the olfactory aromas of cherry, plum and liquorice. **FOOD COMBINATIONS:** it is a wonderful wine for roasted and grilled red meats. Excellent match for the complexity of the “haute cuisine.” **SERVING TEMPERATURE:** Serve at a temperature of 18°C.



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CAPACITY OF AGEING: 20-60 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.

