



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)
tel. (+39) 0577 841111 fax (+39) 0577 841112
info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

Rosso di Montalcino DOC | 2022



ROSSO DI MONTALCINO DOC | 2022. This wine has the same characteristics of Brunello but with an easier approach. The grapes of Sangiovese come from the younger vineyards which produce aromatic and elegant wines with a medium body.

It is the ideal every day companion for family meals.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino. **SOIL:** marl and clay. **ALTITUDE:** 400-450 mt slm. **AVERAGE AGE:** grape vines planted between 1975 and 2017. **ORIENTATION:** East-South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

THE YEAR 2022. The winter was quite temperate and mild, with limited rainfall, like the entire first part of spring. A significant increase in temperatures occurred starting from the second half of May. High temperatures - well above seasonal averages - are responsible for vegetative trauma to the vines, resulting in important drop of flowers and less development of the bunches, making them small and sparse. Due to the persistence of above-normal weather conditions, the season is as if it were always a month early. The summer, hot and dry, contained vegetative growth while the rainfall between the end of July and the first half of August favored a balanced phenolic maturation. During the harvest the weather was fine, ensuring the harvest of healthy grapes, rich in polyphenols and aromatic. *The harvest took place from September 6th until 22nd.*

VINIFICATION: the grapes were de-stalked and crushed before the alcoholic fermentation which lasted 12/13 days at a controlled temperature of 26°-28° C. **AGEING:** this wine had about 6 months of refinement in small/medium oak barrels and stainless steel vats.

CHEMICAL ANALYSIS: Alcohol 14 % – Tot. Ac. 5.50 g/l – Residual sugars < 0.7 g/l – pH 3,28.

SENSORY ANALYSIS. COLOUR: clear and brilliant ruby red. **BOUQUET:** fresh fruit. Cherry, plum and currant. A wide floral bouquet and a hint of a very delicate spice **TASTE:** ample and smooth tannins enfold the palate, intense and persistent in mouth with a hint of leather at the end. Although the wine is drinkable now, it is also well-suited for aging due to its good acidity.

FOOD COMBINATIONS: it is the perfect complement for roasted and grilled meat (both beef and white meat), cheeses and casserole dishes. **SERVING TEMPERATURE:** serve at a temperature of 18 °C.

CAPACITY OF AGEING: 4-5 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally at the temperature of 12°-14° C.