

**BRUSCO DEI BARBI IGT TOSCANA ROSSO.** This wine is the result of long studies regarding the fermentation of grapes from Montalcino, done by Giovanni Colombini in the s'60 and '70. It is a very versatile red wine, never excessive, ideal to share with friends the pleasure of conviviality. It is made mostly with Sangiovese, uncomplicated and straightforward, and shows its typical fruity notes.

The label is the original one, designed by Giovanni Colombini in 1969, the year of its first release.

GRAPES: Sangiovese 90-90%, various red varietal for the remaining percentage. VINEYARDS: from our estate Fattoria dei Barbi, located in the district of Montalcino. SOIL: marl and clay. ALTITUDE: 400 mt slm. AVARAGE AGE: 15 years. ORIENTATION: South West. VINE TRAINING SYSTEM: Cortina semplice. VINE STOCK PER HECTAR: 5.000.

**VINIFICATION:** According to the seasonal development the grapes, once destemmed and crushed, undergo a colling process with e a drop in temperature down to 16°C in order to help the extraction of anthocyanins and polyphenols from the skins, and give more stability to the colour. The following alcoholic fermentation lasts 10/12 days under a controlled temperature of 27-28°C. Ageing: stainless steel vats.

**SENSORY ANALYSIS. COLOUR:** brilliant and lively ruby red. **BOUQUET:** a bright fruit nose presents red berries and wild strawberries, enriched by subtle floral notes. **TASTE:** supple on the palate, fresh-tasting and delightfully drinkable.

**FOOD COMBINATION:** the versatility of the wine matches white meats, cured pork cuts, spicy saues, fresh cheeses and traditional pizzas. **SERVING TEMPERATURE:** serve at a temperature of 18° C.

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

**BOTTLE SIZE:** Bordeaux style 0.75 lt.