



FATTORIA dei BARBI

Loc. Podernovi 170 | 53024 Montalcino (SI)

tel. (+39) 0577 841111 fax (+39) 0577 841112

info@fattoriadeibarbi.it | www.fattoriadeibarbi.it

*Brunello di Montalcino DOCG | 2020*



**BRUNELLO DI MONTALCINO DOCG | BLU LABEL | 2020.**

The Brunello is made of pure Sangiovese grape, from the XVI Century is one of the greatest Italian wines. In the Fattoria dei Barbi's cellars are kept almost all the vintages from 1892 till today; many of these bottles were awarded in the XIX, XX and in this present Century. We are one of the most classic expression of the wines from Montalcino.

**GRAPE:** 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. **YIELD PER HECTAR:** 65 ql.

**THE YEAR 2020.** Spring was humid, with several rainfalls in March and April. The sun came back in May, but temperatures remained low. The Summer was dry and hot, but without excessive situations, sunny in the day and fresh in the night. Just the perfect weather for Sangiovese. Only one pretty hot week caused drought stress to the vines, giving them that crucial accent that defines a great vintage. At the end of August ten days of rainfalls lowered the temperatures and gave a push to the vines. September was sunny and warm, with cool nights, and helped for a very good phenolic maturation. *The harvest started on September 15th and ended on October 2nd, without any rainfall.* A '2000s-style' five stars vintage, for warm and opulent wines.

**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 CO<sup>2</sup>. 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.

**CHEMICAL ANALYSIS.** Alcohol 14.60 % – Tot. Ac. 5.5 g/l - Vol. Ac. 0.5 g/l – Residual sugars < 1.0 g/l – Dry Extract 30.5 g/l – pH 3,43.

**SENSORY ANALYSIS. COLOUR:** brilliant ruby red of medium intensity, purple hues. **BOUQUET:** red berries, wild herbs, nutmeg and pepper, mint, violet. **TASTE:** full and harmonic, the notable tannins are well tamed, long sip.

**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.