



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 | Riserva | 2019



BRUNELLO DI MONTALCINO RISERVA DOCG | 2019.

The Brunello Riserva from Fattoria dei Barbi is made only in the vintages that present the extraordinary potential of ageing of Brunello, which can live over one hundred years. We choose the most suitable barrels, more coherent with our style. It is an austere wine, great under every aspect with an extreme elegance.

GRAPE: Sangiovese 100% **VINEYARDS:** property of Fattoria dei Barbi, located in the district of Montalcino and registered for Brunello di Montalcino production. **SOIL:** marl. **ALTITUDE:** 400 mt slm. **AVERAGE AGE:** grape vines planted between 1975 and 2017. **ORIENTATION:** South East. **VINE TRAINING SYSTEM:** Cordone libero. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 60 ql.

THE YEAR 2019. Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in for two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range,

with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. The Sangiovese grapes were in excellent health. *The harvest started on September 30th and ended on October 10th.*

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 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 three years. Our Brunello *Riserva* is bottled at least 6 months before the release.

CHEMICAL ANALYSIS: Alcohol 14.70 % – Tot. Ac. 5.26 g/l - Vol. Ac. 0.54 g/l – Residual sugars < 0.9 g/l – Dry Extract 30.3 g/l – pH 3,45.

SENSORY ANALYSIS. COLOUR: intense and brilliant ruby red. **BOUQUET:** ripe strawberry, plum and blackberry, yellow flowers such as broom and freesia. **TASTE:** rich, elegant, complex, warm and agreeable aftertaste.



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FOOD COMBINATIONS: wine for important occasions, matches roast or braised meat, game and mature cheeses.

SERVING TEMPERATURE: Serve at a temperature of 18° C.

CAPACITY OF AGEING: 20-80 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally in a dark place at a temperature of 12° - 14°C.