



FATTORIA dei BARBI

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Brunello di Montalcino DOCG | Vigna del Fiore | 2020



BRUNELLO DI MONTALCINO VIGNA DEL FIORE DOCG | 2020. *The Fiore* is the most Southern vineyard in the Fattoria dei Barbi estate, in the Southern area of Montalcino's district. It is a narrow valley with shale soil, here the grapes for the future Brunello Vigna del Fiore ripen perfectly, protected from cold winds and hot Sirocco. The Ribusuoli brook is never sparse of water. The result is a sumptuous Brunello, elegant and complex.

GRAPE: 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:** Cordone libero. **VINE STOCK PER HECTAR:** 4.130. **YIELD PER HECTAR:** 55 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 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 two years and then is bottled at least 4 months before the release.

CHEMICAL ANALYSIS: Alcohol 14.94 % – Tot. Ac. 5.2 g/l - Vol. Ac. 0.47 g/l – Residual sugars < 0.8 g/l – Dry Extract 30.6 g/l – pH 3,43.

SENSORY ANALYSIS. COLOUR: brilliant and concentrated ruby red. **BOUQUET:** ripe red fruits, black cherry, bay leaf. **TASTE:** wrapping and full, great structure, rounded tannins, velvety aftertaste.

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: 20-60 years. **CONSERVATION AND STORAGE:** keep the bottle horizontally in a dark place at a temperature of 12°-14°C.