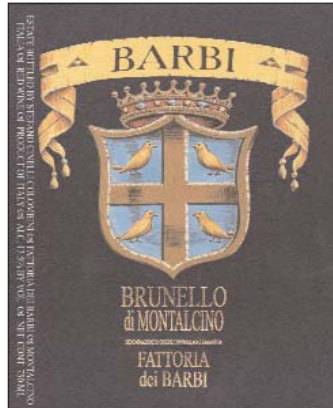


FATTORIA DEI BARBI

Tuscany, Italy



Blue Label Brunello di Montalcino DOCG 2006

THE VINEYARD

Blue label Brunello is the symbol of Fattoria dei Barbi, and elegant great wine that has shaped the history of Montalcino. Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello. The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have led to many "firsts", namely; The 1st exporters of Brunello, 1817; the 1st Brunello awarded by the state (Italy), 1892; the pioneers of wine tourism, 1938; the 1st Tuscan cellar open to visitors, 1954; producer of the 1st Super Tuscan, Brusco dei Barbi, 1969. Stefano Cinelli Colombini, is currently the 20th generation of Fattoria dei Barbi. The Fattoria dei Barbi occupies a stretch of land about 1,114 acres, lying amidst the cities of Montalcino, Scansano and Chianti.

HARVEST & AGEING

The Winter of 2006 was characterized by temperatures lower than the normal range. Rainfalls and also snowfalls at times, guaranteed an abundant water build-up in the vines. In the Spring the development of the leaves started slowly and later, but the lovely temperatures helped the vines to move along, developing a very efficient leaf apparatus, very well balanced with the quantity of grapes per plant. The Summer suffered from a lack of rain showers, and was characterized by very high temperatures. After the ripening of the grapes the long hours of the daylight accompanied by a favorable thermic excursion from day till night have determined an exceptional build up of sugars and polyphenols. Some rain showers at the end of August had further contributed to balance the acidity, avoiding damages to water supplied to the plant. Favorable temperatures and sunny days during September helped an excellent phenolic maturation of the grapes. The harvest began the 20th of September and ended the 30th of September. The 2006 shows an excellent phenolic extraction and a rich bouquet. These characteristics have been enhanced with the help of modern winemaking techniques such as the pre-fermentative cryomaceration, which consists in cooling the grapes for 48 hours at a temperature of 30°-5° C in an environment protected by CO². The low temperature causes in the grapes a temporary freeze of their skins, with the consequent rise in volume and the breakage of the cells. This process helps the spreading of various wine components, increasing the softness, balance, complexity and color stability. The regular alcoholic fermentation followed and lasted 16 days, gradually reaching a temperature of 29°-30°C. The wine aged in small-medium size oak barrels (5-20 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.

WINEMAKER'S NOTES

This wine represents a textbook hue and makes a big impact on the nose with aromas of cherry and redcurrant fruit, medicinal herbs, delicate floral hints of wild rose, earthiness, a little licorice and refreshing balsam. The palate is elegant in style and exceedingly well balanced, with everything in place and no flaws or forcing. The tannins are already resolved and perfectly complement the acidity taking the wine through to a very stylish finish.

Production: 200,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 14%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com