

FATTORIA DEI BARBI

Tuscany, Italy



Brunello di Montalcino Riserva DOCG 2004

THE VINEYARD

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

This Riserva of Brunello is made with a special selection of grapes collected from our best vineyards in Montalcino. The ageing in barrel and in bottle is longer than the one for a regular Brunello, thus the wine has a deeper concentration and a wider complexity of aromas. The Winter was mild followed by a rainy Spring, conditions that allowed the perfect growth of vines. The maturation of grapes was favored by an hot and sunny early Summer and by few showers in late August. In September the difference of temperature between night and day helped the perfect balance between the level of sugars and acidity and the great concentration in color and extracts; the harvest started regularly, at the beginning of October. The Brunello Riserva 2004 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. 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 ageing in larger oak barrels, for a total period of three years. Our Brunello Riserva is bottled at least 6 months before the release.

WINEMAKER'S NOTES

Deep and lively ruby red color with just a touch of garnet at the rim. The Reserve '04 has a broad suite of fragrances ranging from well crystal clear hints of ripe red fruits, especially bitter cherry, to leather, rhubarb, dry hay and liquorice. On the palate this wine is warm, ample, elegant and savory; showing a well integrated balance of alcohol and acidity and a juicy, powerful finish which seems endless.

Grape Varieties: 100% Sangiovese Grosso

Finished Alcohol: 14%

Acidity: 5.2 g/l

Residual Sugar: 1.6 g/l

