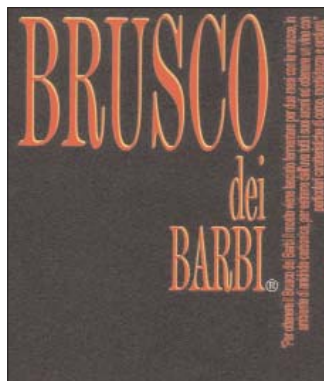


FATTORIA DEI BARBI

Tuscany, Italy



Brusco dei Barbi 2008

THE VINEYARD

Takes its name from the free-spirited gentleman named "Bruscone" who lived in the woods of the Barbi Estate. Patented system of vinification, based on the Tuscan tradition of "May Wines". A wine which was born from the extensive soaking of skinned Sangiovese grapes that rest for 3 months with their pomace. One of the first "Super-Tuscan's". 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 lead to many "firsts".

HARVEST & AGEING

The year 2008 was characterized by a climate which has helped the growth of the vines. During the Spring the temperatures were under the seasonal averages and delayed the blooming of the plants. These temperatures kept on until the end of June. Summer was dry and hot, in the end of August and beginning of September there were showers which guaranteed a water supply for an excellent ripening of the grapes. The harvest took place from the 27th of September until the 8th of October with perfect weather conditions and high temperatures. Before the regular fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C. This process increase color and improves extraction of polyphenols and aroma compounds. The alcoholic fermentation in contact with the skins lasted 10-12 days at a controlled temperature of 29°- 30 °C. The wine remained in stainless steel vats until bottling.

WINEMAKER'S NOTES

Brilliant and lively ruby red in color. A bright fruit nose presents red berries and wild strawberries, enriched by subtle floral notes. Supple on the palate, fresh-tasting and delightfully drinkable.

Production: 200,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 13.5%

Acidity: 4.8 g/l

Residual Sugar: 1.5 g/l

