

FATTORIA DEI BARBI

Tuscany, Italy



Rosso di Montalcino DOC 2009

THE VINEYARD

Rosso di Montalcino has the same characteristics of Brunello but with an easier approach. The Sangiovese grapes come from Barbi's younger vineyards. 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".

HARVEST & AGEING

The Spring was mild with many rainy days, providing an abundant water supply for the soil. This helped the development of the vines. By mid July the weather conditions changed to dry and hot days in which the water provided in the previous months was necessary to sustain the soil. From mid August the maturation of the grapes improved slowly and regularly. Thanks to that grapes of great quality were picked, with excellent level of acidity and extracts. The amount of polyphenols was extremely well balanced. The harvest started on October 1st and finished on October 16th. 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 increases color stability and improved extraction of polyphenols and aroma compounds. The alcoholic fermentation in contact with the skins lasted 12/13 days at a controlled temperature of 29°- 30° C. The wine had about 6 months of refinement in small/medium oak barrels and in stainless steel vats.

WINEMAKER'S NOTES

Lively ruby red color. The nose has vibrant cherry and red berry fruit interweave with suggestions of aromatic herbs and graphite. The mouth is full, with an energy-laden progression, is characterized by rounded tannins and a perfect pinch of invigorating acidity.

Production: 40,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 14%

Acidity: 5.1 g/l

Residual Sugar: 1.6 g/l

