

FATTORIA DEI BARBI

Tuscany, Italy



Vigna del Fiore Brunello di Montalcino DOCG 2004

THE VINEYARD

The Vigna del Fiore is an unique single vineyard, its 14 acres (5.7 hectares) are situated in an area where wine has been cultivated since the XVI century. One of the most Eastern vineyard's in the whole area of Brunello di Montalcino and one of the oldest. The particular exposition and composition of the soil give this Brunello special qualities, with a very elegant bouquet and an harmonic and complex taste. The Brunello Vigna del Fiore was produced for the first time in 1981, to celebrate the 50th birthday of Francesca Colombini- pioneer and innovator of the family business. 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 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 colour and extracts; the harvest started regularly, at the beginning of October. Brunello 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 3°-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 colour 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 French oak barrels for the first 6 months. Later Brunello "Vigna del Fiore" completed the ageing in larger Slavonian oak barrels, for a total period of three years and then is bottled at least 4 months before the release.

WINEMAKER'S NOTES

Deep red ruby color with just a touch of garnet at the rim. The bouquet opens with well focused hints of blackberry, cherry and morello cherry, followed by delicate balsamic notes, ending with a touch of toasty and undergrowth, which will develop with the years. On the palate this Brunello is warm, elegant and stunning for the tannin of exemplary suppleness weaving into the texture. The finish, driven by perfectly crafted acidity, seems endless and expands to reprise in masterly fashion the qualities of the nose. Known for its harmony and charm it can be drunk and appreciated from the earlier years in bottle, despite being a wine with an excellent capacity of ageing.

Production: 10,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 14%

Acidity: 5.4 g/l

Residual Sugar: 1.5 g/l

