

Fattoria dei Barbi

Colombini Family Property
BRUNELLO DI MONTALCINO
D.O.C.G. 2010



What is Brunello: dry red wine made with 100% Sangiovese grapes. We only use the grapes from our vineyards located in the Montalcino boundary. The Brunello is the heart of our production and we have made it since 1892. It is a wine that has received awards and recognitions for more than a century.

The year 2010: Springtime and early Summer were rainy and characterized by low temperatures which were inferior to the normal range. On the other hand August and September with their high temperatures and sunny days have determined an exceptional build-up of sugars and polyphenols and a perfect ripening.

The harvest started on September 23th and finished on October 13th.

Vinification: before the fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C in an environment protected by CO². This process increases the extraction of polyphenols and aroma compounds. The regular alcoholic fermentation followed and lasted 16/17 days at a controlled temperature of 27°- 28°C. After the racking and the malolactic fermentation the wine aged in small-medium size oak barrels (2,25 – 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.

Chemical analysis: Alcohol 14,79% - Tot. Ac. 5.22 g/l – Vol. Ac. 0.41 g/l - Free SO² 17 mg/l - Residual sugars (glucose + fructose) 1.32 g/l – Dry extract 29.52 g/l.

Sensory analysis - Colour: brilliant ruby red. **Bouquet:** ripe red berries, plum and sour cherry, hints of mint. **Taste:** very well balanced, scents of cinnamon, balsamic and savoury, persistent.

Food combinations : perfect for important dishes, roasted or grilled red meats, game, venison, stewed wild boar. Excellent with mature cheeses. Serve at a temperature of 18° C.

Capacity of ageing : 50 years. Keep the bottle horizontally in a dark place at a temperature of 12°-14°C.

Fattoria dei Barbi S.r.l.
Località Podernovi, 170 – 53024 Montalcino (SI)
Tel. +39(0) 577 841111 – Fax +39(0) 577 841112
www.fattoriadeibarbi.it info@fattoriadeibarbi.it