



Consumer Pricing
 CSPC# 702958
 SRP - \$110.00

Brunello dei Barbi Riserva DOCG

Pronunciation brew-NELL-oh ree-zair-vah
Year Current
Winery Fattoria dei Barbi
Region Toscana
URL <http://www.fattoriadeibarbi.it>
Oenologist Paolo Salvi

Fattoria dei Barbi

OVERVIEW

This Riserva of Brunello is made with a special selection of grapes collected from their 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.

WINE NOTES

Grape Variety

100% Sangiovese Grosso

Vinification

Fermentation in contact with the skins lasts 18 days with a slow and gradual increase of the controlled temperature in stainless steel tanks. Racked into oak.

Aging

In Slavonian oak barrels for two years and a further four in the bottle prior to release.

Alcohol

14%



EXPERIENCE



Appearance

Intense ruby red.



Aroma

The bouquet is very complex with fruity and spicy scents with hints of blackberry, black-currant and tobacco.



Taste

The taste is supple, warm, with balanced tannins with an aftertaste of red fruits and spice. A long and graceful finish.



Serving Suggestions

Roasted or braised red meats, game and mature cheeses.

TASTING NOTES
