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IMPORTERS AND WINE MERCHANTS



FATTORIA DEI BARBI - BRUNELLO DI MONTALCINO RISERVA DOCG 2011

OVERVIEW

This Brunello Riserva is made only in the best years and is sourced from a special selection of grapes collected from the best of the estate's 41 hectares (100 acres) in southeast Montalcino. Extended aging in oak results in a more complex wine with a longer aging potential.

Terroir: Sourced from the estate's 41 hectares (100 acres) in the southeast area of Montalcino. Vineyards are planted at 5,200 plants per hectare with yields of 1.3kg per vine. Two types of soils prevail: gravel and clay soils produce wines with power, while more sandy soils heighten aromatics.

Vinification: Manual harvest occurs at the end of September followed by a pre-fermentation cold maceration ("cold-soak"), which consists of cooling the grapes at a temperature of 3°-5°C (37 – 41°F) in an anaerobic environment (under a CO² blanket) to protect the must from oxidation. This non-alcoholic, aqueous extraction results in an increased color intensity and stability, softer astringency and tannins and more body and aromatics. After 48 hours, the temperature is raised and alcoholic fermentation begins, lasting 16 -17 days and temperatures reach 29°-30°C (83 – 86°F). After racking and malolactic fermentation, the wine is aged in small-medium size oak barrels (500L – 20HL) for the first months, followed by three years in 30HL Slavonian oak casks. The wine rests in bottle for six months before release.

ADDITIONAL DETAILS

Intense, vivid ruby-red color with aromas of red and black berries, maraschino cherry and eucalyptus. The aromas repeat on the palate with added hints of liquorice and tobacco. Tannins are firm and tightly woven and the juicy fruit is refreshed by a lively acidity that leads to a long, persistent finish.

Technical Details

Appellation: Brunello di Montalcino DOCG
Winemaker: Stefano Cinelli Colombini
Sustainability: Sustainable Practices
Soil: Stone, clay, sand
Alcohol: 14.5%
Ttl Acidity: 5.5 g/l

Residual Sugar: 1.6 g/l
Avg Production: 3,600 bottles
Sizes Available: 750ml, 1.5L, 3L
Pack Size: 6/750ml
UPC Code: 0 89744-76095 1
Varietals: 100% Sangiovese Grosso

RECENT NEWS

**Wine Enthusiast****Author:** Kerin O'Keefe**Date:** Friday, November 3, 2017**Rating: 90**

Red berry, iris, chopped herb and culinary spice aromas come together in the glass. The round approachable palate offers mature cherry, raspberry, pipe tobacco and star anise framed in lithe tannins. Drink through 2023.

**JamesSuckling.com****Author:** James Suckling**Date:** Friday, October 20, 2017**Rating: 93**

"A juicy and fruity red with dried berry and flower character. Medium to full body, ultra-fine tannins and a clean and bright finish. Lovely linear definition to this wine."

**Wine Spectator****Author:** Bruce Sanderson**Date:** Thursday, May 18, 2017**Rating: 91**

Though lean and tightly wound, there are cherry, leather, underbrush and tea flavors buried in this red. On the muscular side and dense, with a long, resonant finish driven by acidity and tannins. Best from 2019 through 2030.

**The Wine Advocate****Author:** Monica Lerner**Date:** Friday, March 24, 2017**Rating: 94**

Fattoria dei Barbi's 2011 Brunello di Montalcino Riserva shows thick lines and excellent composure. The warm 2011 vintage tends to offer more jammy fruit aromas and you get a fleeting sense of that here. There is extra suppleness and softness that comes from a hot summer growing season. The wine's basic building blocks may indeed be bigger and more robust, but they still fit together like precision patchwork. Dark fruit and prune seques to tobacco and barbacue smoke. The finish shows succulent sweetness and greater textural richness. Only 10,000 bottles are produced. Anticipated maturity: 2017-2027.