



**Cinelli Colombini**  
Agricoltori in Montalcino dal 1352

## Brusco dei Barbi I.G.T. Toscana 2006



This red wine is the result of years of researches on the fermentation of Sangiovese grapes done in the Sixties and Seventies by Giovanni Colombini. Its system of vinification, which has been patented, gives a strong bodied wine with fruity and spicy aromas. It is a wine to share with friends in a relaxed atmosphere.

### *Harvest 2006:*

The winter 2006 was characterized by low temperatures which were inferior to the normal range. The shower were also snowy at times, this guaranteed an abundant water build-up in the vines. In the spring the development of the leaves began with a slow start but the high temperatures caused the plants to have a fast development of a balanced leaf apparatus. A consequence of this was that every vine developed the optimum quantity of grapes for each plant. The summer was without rain showers but with high temperatures. After the ripening of the grapes the long hours of day light accompanied by a favourable thermic excursion from day till night have determined an exceptional build-up of sugars and polyphenols. Some rain showers at the end of August have further contributed to a balance of the acidity therefore not causing stress of the water supply of the plant. September with favourable temperatures and sunny days caused an excellent phenolic maturation of the grapes. The harvest began the 20<sup>th</sup> September and ended the 30<sup>th</sup> of September. The alcoholic fermentation lasted approximately 10 days, transforming the sugars in alcohol. After that the stainless steel vats were sealed, the temperature was dropped and the wine was left in contact with the skins, continuing to ferment very slowly with the consequent natural development of a good amount of CO<sub>2</sub>. This proceeding was prolonged until mid December, allowing the wine to acquire a most intense colour and bouquet. The wine, once separated from the skins, remained in the stainless steel vats, until bottling.

### *Chemical Analysis:*

Alcohol 13,25 % - Tot. Ac. 5,34 g/l - Vol. Ac. 0,49 g/l - Free SO<sub>2</sub> 27 mg/l - Total SO<sub>2</sub> 85 mg/l - Residual sugars 1,4 g/l - Dry Extract 28,8 g/l.

### *Sensory Analysis:*

Brilliant and lively ruby red. Its fresh bouquet reveals fragrances of crisp red berries, especially raspberries, and subtle floral notes. On the palate this wine shows a well integrated balance of smooth tannins and fresh acidity; then it moves into a lovely, fruity finish.

*Capacity of ageing:* <sup>2</sup>/<sub>3</sub> years. Keep the bottles horizontally at the temperature of 12°-14°C.

### SERVING SUGGESTIONS

very versatile, it complements well white meats, hams and salami, spicy sauces, fresh cheeses and traditional pizzas. Serve at a temperature of 18°C.

**Fattoria dei Barbi**

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