

BARICCI

BRUNELLO DI MONTALCINO DOCG

BARICCI VINEYARDS ARE ENTIRELY LOCATED ON THE MONTOSOLI HILL, WHICH IS ONE OF THE MOST PRESTIGIOUS AREA IN MONTALCINO FOR WINE MAKING AND ONE OF THE FIRST CRU EVER CREATED AND RECOGNIZED IN THAT REGION.

TASTING NOTES

Ruby red color, which tends to garnet red with ageing. A very complex and intense nose, with fleshy fruit aromas, followed by elegant faded violet and rose notes. The taste is powerful, juicy, with a pleasant vertical freshness and well integrated tannins. Long and fruity finish with lots of berries.

FOOD PAIRINGS

Ideal with red roast meat, noble game and aged cheeses. Perfect also as a meditation wine. Best served at a temperature of about 18/20 °C, opening it 3 hours before drinking.

VINEYARD & PRODUCTION INFO

Vineyard location:

Montosoli Cru

Soil composition:

Galestro terrain, mixture of quartz, schist and sandstone

Training method:

Spurred cordon and Guyot

Elevation:

280-300 m a.s.l.

Vines/hectare:

4000 Ha

Exposure:

East - Southeast

Vine Age:

40 years

Harvest time:

Beginning of October, hand harvest

First vintage:

1971

WINEMAKING & AGING

Varietal composition:

100% Sangiovese

Fermentation container:

Stainless steel vats (21 days at 28 - 30°C)

Maceration technique:

On the skins for 25 days with frequent pumping over

Type of aging container:

Slavonian oak barrells of 40 HI

Length of aging:

36 months

Length of bottle aging:

6 months

TECHNICAL DATA

Alcohol:

14.5%

Residual sugar:

0,8 g/L

Acidity:

5.7 g/L

Dry extract:

31 g/L

PRODUCER PROFILE

Estate owned by:

Baricci Family

Winemaker:

Federico Buffi

Total land under vine:

5 Ha - 12,35 acres

Winery Production:

32,000 bottles

Region:

Tuscany



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