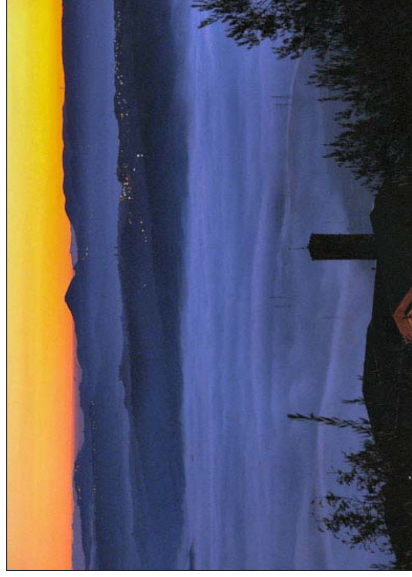


FATTORIA DEI BARBI

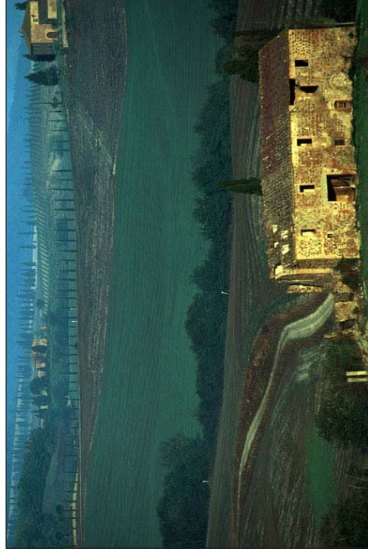
MONTALCINO, ITALY



Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello.

The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have lead to many "firsts", namely; The 1st exporters of Brunello, 1817; the 1st Brunello awarded by the state (Italy), 1892; the pioneers of wine tourism, 1938; the 1st Tuscan cellar open to visitors, 1954; producer of the 1st Super Tuscan, Brusco dei Barbi, 1969.

Stefano Cinelli Colombini, is currently the 20th generation of Fattoria dei Barbi. The Fattoria dei Barbi occupies a stretch of land about 1,114 acres, lying amidst the cities of Montalcino, Scansano and Chianti.



Presently, production equals about 800,000 bottles, of which 200,000 are of its world-renowned Brunello. The 247 acre vineyard has an average yield of over 5,000 vines, producing on average 1.5kg of grapes per vine. From each plant, therefore, only approximately one bottle of wine is created.

The philosophy of the Colombini family, and that of the Barbi Farm, has always been getting to know and study the latest and most innovative technology, combining it with its best tradition, to produce a superior product while not altering its reputation.

- Brunello di Montalcino Vigna del Fiore DOCG
- Brunello di Montalcino Riserva DOCG
- Brunello di Montalcino DOCG
- Rosso di Montalcino DOC
- Morellino di Scansano DOC
- Brusco dei Barbi I.G.T. Toscana

FATTORIA DEI BARBI

Tuscany, Italy



Vigna del Fiore Brunello di Montalcino DOCG 2004

THE VINEYARD

The Vigna del Fiore is an unique single vineyard, its 14 acres (5.7 hectares) are situated in an area where wine has been cultivated since the XVI century. One of the most Eastern vineyard's in the whole area of Brunello di Montalcino and one of the oldest. The particular exposition and composition of the soil give this Brunello special qualities, with a very elegant bouquet and an harmonic and complex taste. The Brunello Vigna del Fiore was produced for the first time in 1981, to celebrate the 50th birthday of Francesca Colombini- pioneer and innovator of the family business. Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello. The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have lead to many "firsts".

HARVEST & AGEING

The Winter was mild followed by a rainy Spring, conditions that allowed the perfect growth of vines. The maturation of grapes was favored by an hot and sunny early Summer and by few showers in late August. In September the difference of temperature between night and day helped the perfect balance between the level of sugars and acidity and the great concentration in colour and extracts; the harvest started regularly, at the beginning of October. Brunello 2004 shows an excellent phenolic extraction and a rich bouquet. These characteristics have been enhanced with the help of modern winemaking techniques such as the pre-fermentative cryomaceration, which consists in cooling the grapes for 48 hours at a temperature of 3°-5° C in an environment protected by CO². The low temperature causes in the grapes a temporary freeze of their skins, with the consequent rise in volume and the breakage of the cells. This process helps the spreading of various wine components, increasing the softness, balance, complexity and colour stability. The regular alcoholic fermentation followed and lasted 16 days, gradually reaching a temperature of 29°-30°C. The wine aged in small-medium size French oak barrels for the first 6 months. Later Brunello "Vigna del Fiore" completed the ageing in larger Slavonian oak barrels, for a total period of three years and then is bottled at least 4 months before the release.

WINEMAKER'S NOTES

Deep red ruby color with just a touch of garnet at the rim. The bouquet opens with well focused hints of blackberry, cherry and morello cherry, followed by delicate balsamic notes, ending with a touch of toasty and undergrowth, which will develop with the years. On the palate this Brunello is warm, elegant and stunning for the tannin of exemplary suppleness weaving into the texture. The finish, driven by perfectly crafted acidity, seems endless and expands to reprise in masterly fashion the qualities of the nose. Known for its harmony and charm it can be drunk and appreciated from the earlier years in bottle, despite being a wine with an excellent capacity of ageing.

Production: 10,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 14%

Acidity: 5.4 g/l

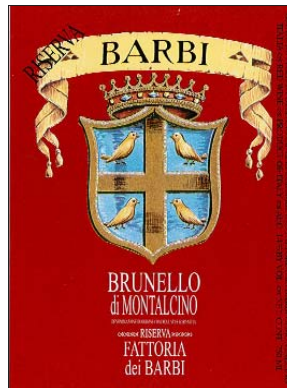
Residual Sugar: 1.5 g/l



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FATTORIA DEI BARBI

Tuscany, Italy



Brunello di Montalcino Riserva DOCG 2004

THE VINEYARD

Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello. The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have led to many "firsts", namely; The 1st exporters of Brunello, 1817; the 1st Brunello awarded by the state (Italy), 1892; the pioneers of wine tourism, 1938; the 1st Tuscan cellar open to visitors, 1954; producer of the 1st Super Tuscan, Brusco dei Barbi, 1969. Stefano Cinelli Colombini, is currently the 20th generation of Fattoria dei Barbi. The Fattoria dei Barbi occupies a stretch of land about 1,114 acres, lying amidst the cities of Montalcino, Scansano and Chianti.

HARVEST & AGEING

This Riserva of Brunello is made with a special selection of grapes collected from our 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. The Winter was mild followed by a rainy Spring, conditions that allowed the perfect growth of vines. The maturation of grapes was favored by an hot and sunny early Summer and by few showers in late August. In September the difference of temperature between night and day helped the perfect balance between the level of sugars and acidity and the great concentration in color and extracts; the harvest started regularly, at the beginning of October. The Brunello Riserva 2004 shows an excellent phenolic extraction and a rich bouquet. These characteristics have been enhanced with the help of modern winemaking techniques such as the pre-fermentative cryomaceration, which consists in cooling the grapes for 48 hours at a temperature of 30°-5° C in an environment protected by CO². The low temperature causes in the grapes a temporary freeze of their skins, with the consequent rise in volume and the breakage of the cells. This process helps the spreading of various wine components, increasing the softness, balance, complexity and color stability. Alcoholic fermentation followed and lasted 16 days, gradually reaching a temperature of 29°-30°C. The wine aged in small-medium size oak barrels (5-20 hl) for the first months. Later it completed the ageing in larger oak barrels, for a total period of three years. Our Brunello Riserva is bottled at least 6 months before the release.

WINEMAKER'S NOTES

Deep and lively ruby red color with just a touch of garnet at the rim. The Reserve '04 has a broad suite of fragrances ranging from well crystal clear hints of ripe red fruits, especially bitter cherry, to leather, rhubarb, dry hay and liquorice. On the palate this wine is warm, ample, elegant and savory; showing a well integrated balance of alcohol and acidity and a juicy, powerful finish which seems endless.

Grape Varieties: 100% Sangiovese Grosso

Finished Alcohol: 14%

Acidity: 5.2 g/l

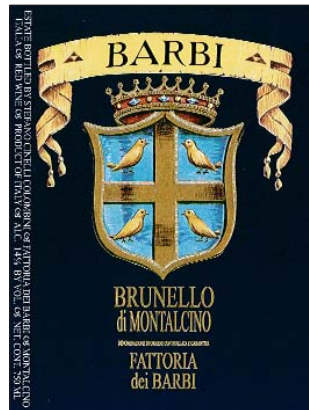
Residual Sugar: 1.6 g/l



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FATTORIA DEI BARBI

Tuscany, Italy



Blue Label Brunello di Montalcino DOCG 2006

THE VINEYARD

Blue label Brunello is the symbol of Fattoria dei Barbi, and elegant great wine that has shaped the history of Montalcino. Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello. The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have led to many "firsts", namely; The 1st exporters of Brunello, 1817; the 1st Brunello awarded by the state (Italy), 1892; the pioneers of wine tourism, 1938; the 1st Tuscan cellar open to visitors, 1954; producer of the 1st Super Tuscan, Brusco dei Barbi, 1969. Stefano Cinelli Colombini, is currently the 20th generation of Fattoria dei Barbi. The Fattoria dei Barbi occupies a stretch of land about 1,114 acres, lying amidst the cities of Montalcino, Scansano and Chianti.

HARVEST & AGEING

The Winter of 2006 was characterized by temperatures lower than the normal range. Rainfalls and also snowfalls at times, guaranteed an abundant water build-up in the vines. In the Spring the development of the leaves started slowly and later, but the lovely temperatures helped the vines to move along, developing a very efficient leaf apparatus, very well balanced with the quantity of grapes per plant. The Summer suffered from a lack of rain showers, and was characterized by very high temperatures. After the ripening of the grapes the long hours of the daylight accompanied by a favorable thermic excursion from day till night have determined an exceptional build up of sugars and polyphenols. Some rain showers at the end of August had further contributed to balance the acidity, avoiding damages to water supplied to the plant. Favorable temperatures and sunny days during September helped an excellent phenolic maturation of the grapes. The harvest began the 20th of September and ended the 30th of September. The 2006 shows an excellent phenolic extraction and a rich bouquet. These characteristics have been enhanced with the help of modern winemaking techniques such as the pre-fermentative cryomaceration, which consists in cooling the grapes for 48 hours at a temperature of 30°-5° C in an environment protected by CO². The low temperature causes in the grapes a temporary freeze of their skins, with the consequent rise in volume and the breakage of the cells. This process helps the spreading of various wine components, increasing the softness, balance, complexity and color stability. The regular alcoholic fermentation followed and lasted 16 days, gradually reaching a temperature of 29°-30°C. The wine aged in small-medium size oak barrels (5-20 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.

WINEMAKER'S NOTES

This wine represents a textbook hue and makes a big impact on the nose with aromas of cherry and redcurrant fruit, medicinal herbs, delicate floral hints of wild rose, earthiness, a little licorice and refreshing balsam. The palate is elegant in style and exceedingly well balanced, with everything in place and no flaws or forcing. The tannins are already resolved and perfectly complement the acidity taking the wine through to a very stylish finish.

Production: 200,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 14%



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FATTORIA DEI BARBI

Tuscany, Italy



Morellino di Scansano DOC 2008

THE VINEYARD

Morellino di Scansano is the most classic of wines of the Maremma region, the best expression of that hillside territory rich in history, culture and landscape. Comprised mostly of Sangiovese, which locally is called "Morellino", and 15% Merlot. The Vivaio Farm vineyards are situated on a sandy and pebbly hill at 250 meters above sea level not far from the Tyrrhenian Sea, with a very particular micro climate: long, sunny and bright days, cooler nights freshened by the sea breeze. All these factors contribute to a well structured and balanced wine with soft tannins and a very lively acidity. Even if the making of Morellino goes back for centuries its approach is very modern and pleasurable.

HARVEST & AGEING

The year 2008 was characterized by a climate which has helped the growth of the vines. During the Spring the temperatures were under the seasonal averages and delayed the blooming of the plants. These temperatures kept on until the end of June. Summer was dry and hot, in the end of August and beginning of September there were showers which guaranteed a water supply for an excellent ripening of the grapes. The harvest took place from the 3rd to the 29th of September with perfect weather conditions and high temperatures. Before the regular fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C. This process increases color stability and improves extraction of polyphenols and aroma compounds. The alcoholic fermentation in contact with the skins lasted 12/13 days at a controlled temperature of 29°- 30° C. The wine had about 6 months of refinement in stainless steel vats and in small/medium oak barrels.

WINEMAKER'S NOTES

An intense and lively ruby red color. This wine puts the accent on freshness and minerality. It makes a big impact on the nose and reveals cherry-led red berry fruits followed by subtle hues of Mediterranean herbs and green tobacco. The palate unfolds delightfully, the savory tannins and bright acidity falling into place with poised elegance.

Production: 60,000 bottles

Grape Varieties: Sangiovese 85%, Merlot 15%

Finished Alcohol: 14.5%

Acidity: 4.8 g/l

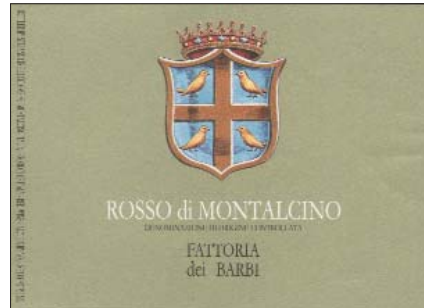
Residual Sugar: 1.9 g/l



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FATTORIA DEI BARBI

Tuscany, Italy



Rosso di Montalcino DOC 2009

THE VINEYARD

Rosso di Montalcino has the same characteristics of Brunello but with an easier approach. The Sangiovese grapes come from Barbi's younger vineyards. Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello. The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have lead to many "firsts".

HARVEST & AGEING

The Spring was mild with many rainy days, providing an abundant water supply for the soil. This helped the development of the vines. By mid July the weather conditions changed to dry and hot days in which the water provided in the previous months was necessary to sustain the soil. From mid August the maturation of the grapes improved slowly and regularly. Thanks to that grapes of great quality were picked, with excellent level of acidity and extracts. The amount of polyphenols was extremely well balanced. The harvest started on October 1st and finished on October 16th. Before the regular fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C. This process increases color stability and improved extraction of polyphenols and aroma compounds. The alcoholic fermentation in contact with the skins lasted 12/13 days at a controlled temperature of 29°- 30° C. The wine had about 6 months of refinement in small/medium oak barrels and in stainless steel vats.

WINEMAKER'S NOTES

Lively ruby red color. The nose has vibrant cherry and red berry fruit interweave with suggestions of aromatic herbs and graphite. The mouth is full, with an energy-laden progression, is characterized by rounded tannins and a perfect pinch of invigorating acidity.

Production: 40,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 14%

Acidity: 5.1 g/l

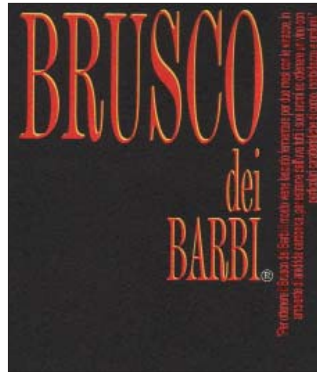
Residual Sugar: 1.6 g/l



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FATTORIA DEI BARBI

Tuscany, Italy



Brusco dei Barbi 2008

THE VINEYARD

Takes its name from the free-spirited gentleman named "Bruscone" who lived in the woods of the Barbi Estate. Patented system of vinification, based on the Tuscan tradition of "May Wines". A wine which was born from the extensive soaking of skinned Sangiovese grapes that rest for 3 months with their pomace. One of the first "Super-Tuscan's". Fattoria dei Barbi is "The" reference for Brunello in Montalcino. Barbi's approach of using tradition to anchor contemporary expressions of wine continues to position Barbi as a leading producer in Brunello. The Colombini family is one of the most influential of the Region and have been an integral part in writing the history of Brunello. Fattoria dei Barbi's commitment to innovation and quality have lead to many "firsts".

HARVEST & AGEING

The year 2008 was characterized by a climate which has helped the growth of the vines. During the Spring the temperatures were under the seasonal averages and delayed the blooming of the plants. These temperatures kept on until the end of June. Summer was dry and hot, in the end of August and beginning of September there were showers which guaranteed a water supply for an excellent ripening of the grapes. The harvest took place from the 27th of September until the 8th of October with perfect weather conditions and high temperatures. Before the regular fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C. This process increase color and improves extraction of polyphenols and aroma compounds. The alcoholic fermentation in contact with the skins lasted 10-12 days at a controlled temperature of 29°- 30 C°. The wine remained in stainless steel vats until bottling.

WINEMAKER'S NOTES

Brilliant and lively ruby red in color. A bright fruit nose presents red berries and wild strawberries, enriched by subtle floral notes. Supple on the palate, fresh-tasting and delightfully drinkable.

Production: 200,000 bottles

Grape Varieties: 100% Sangiovese

Finished Alcohol: 13.5%

Acidity: 4.8 g/l

Residual Sugar: 1.5 g/l



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YEAR'S BEST TUSCAN REDS

FATTORIA DEI BARBI

Brunello di Montalcino Vigna del Fiore DOCG

2004

Tuscany, Italy



94pts

AS SEEN IN...

Wine & Spirits

Vigna del Fiore rises to 820 feet in the hills southeast of Montalcino, a 14-acre site where the Colombini family has produced a single-vineyard wine since 1981. It ages in French oak barrels for six months, then in larger Slavonian oak for three years, all of which contribute to the initial impression. But that oak quickly recedes, and a powerful and aristocratic red wine takes charge. Its vinous character blossoms from a dark place, the way jasmine opens at night, layering those high-toned florals with deeper rose and scents of freshly turned earth. The tannins are mineral inflected, adding their dynamic energy to the wine. A classic Brunello to cellar for decades

-April 2012



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fattoria dei
BARBI

BRUNELLO DI MONTALCINO
VIGNA DEL FIORE 2004
MONTALCINO, ITALY



As seen in...



93 pts.

The 2004 Brunello di Montalcino Vigna del Fiore is made in a decidedly riper and more full-bodied style. Sweet cherries, plums, smoke, new leather, violets, grilled herbs, French oak and minerals all flow from this structured, intense Brunello.

June 2009



fattoria dei
BARBI

BRUNELLO DI MONTALCINO
VIGNA DEL FIORE 2004
MONTALCINO, ITALY



As seen in...

Wine Spectator
93 pts.

Very ripe fruit on the nose, with raisin, sultana and dried blackberry. Full-bodied, with chewy tannins and powerful fruit. This is a slightly rustic wine, but delivers fascinating fruit in an exotic, decadent style. Best from 2010 through 2016

September 30, 2009



fattoria dei
BARBI

BRUNELLO DI MONTALCINO

RISERVA 2004

MONTALCINO, ITALY



As seen in...



93 pts.

The estate's 2004 Brunello di Montalcino Riserva emerges from the glass with a dark, brooding expression of scorched earth, licorice, tar, smoke and plums. This is a decidedly virile Brunello from Barbi, yet the wine's balance is impeccable. The richness of the fruit carries through to the powerful, imposing finish.

April 2010



fattoria dei
BARBI

BRUNELLO DI MONTALCINO

RISERVA 2004

MONTALCINO, ITALY



As seen in...



93 pts.

“Pretty notes of Italian espresso, chocolate and spice revolve around a core of solid black fruit. This is an elegant and refined wine that boats a traditional style that is never overdone or too powerful. In fact, it showcases its delicate berry nuances very nicely in the mouth. Drink after 2014.”

August 2010



fattoria dei
BARBI

BRUNELLO DI MONTALCINO

RISERVA 2004

MONTALCINO, ITALY



As seen in...

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

91+ pts.

Dark red. Blackcurrant, raspberry, tobacco and woodsmoke on the nose. Enters broad and impressively deep, with red cherry and dark berry preserve flavors energized by juicy acidity. The finish features building, youthfully chewy tannins that will need plenty of time. This and the other Brunellos tasted here this year seem to be some of the best wines made by Barbi in some time.

June 2010

YEAR'S BEST TUSCAN REDS

FATTORIA DEI BARBI

Brunello di Montalcino Riserva DOCG

2004

Tuscany, Italy



91 pts

AS SEEN IN...

Wine & Spirits

Here's a brunello with some energy behind it. The flavors open up and fly, as if you'd taken a handful of dirt and thrown it at the sun. It tastes of cherry liqueur and raspberry layer cake, but it isn't sweet. Instead it's spicy with savory tobacco and game scents. Juicy and mouthwatering, it's a red decant for roast squab.

- April 2012



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Editor's Choice



fattoria dei
BARBI

BRUNELLO DI MONTALCINO

2006
MONTALCINO, ITALY



As seen in...



WINEENTHUSIAST
MAGAZINE

92 pts.

"Fattoria dei Barbi's Brunello is very rich and decadent with black cherry, plum, prune and tobacco aromas. The wine shows great tannic structure and smooth consistency. Very nice."

April 2011



fattoria dei
BARBI

BRUNELLO DI MONTALCINO

2006

MONTALCINO, ITALY



As seen in...



92pts.

The 2006 Brunello di Montalcino is one of the more elegant, understated wines of the vintage. Sweet red cherries, tobacco, licorice and new leather are some of the notes that emerge from this somewhat lithe yet totally classy wine. The 2006 doesn't look to have the structure of vibrancy to support long-term cellaring, but it should drink nicely for at least a number of years. Anticipated maturity: 2014-2022.

May 2011



fattoria dei
BARBI
ROSSO DI MONTALCINO
2008
MONTALCINO, ITALY



As seen in...



89 pts.

The 2008 Rosso di Montalcino is elegant and refined in its wild cherries, spices, flowers and kirsch. Medium in body, the wine reveals terrific balance, with silky tannins that frame the delicate finish. Readers looking for a traditionally made Rosso that won't break the bank will find much to admire here. Anticipated maturity: 2010-2014. Fattoria dei Barbi, one of Montalcino's historic properties, has come on strong of late. This is another fine set of wines made in a slightly updated traditional style. According to proprietor Stefano Colombini the key to the vintage was harvesting early. A 2005 Brunello, potentially a Riserva, is also aging in the cellar.

April 2010