

# BARICCI

## BRUNELLO DI MONTALCINO MONTOSOLI 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

<b>Vineyard location:</b>	Montosoli Cru
<b>Soil composition:</b>	Galestro terrain, mixture of quartz, schist and sandstone
<b>Training method:</b>	Spurred cordon and Guyot
<b>Elevation:</b>	280-300 m a.s.l.
<b>Vines/hectare:</b>	4000 Ha
<b>Exposure:</b>	East - Southeast
<b>Vine Age:</b>	40 years
<b>Harvest time:</b>	Beginning of October, hand harvest
<b>First vintage:</b>	1971

### WINEMAKING & AGING

<b>Varietal composition:</b>	100% Sangiovese
<b>Fermentation container:</b>	Stainless steel vats (21 days at 28 - 30°C)
<b>Maceration technique:</b>	On the skins for 25 days with frequent pumping over
<b>Type of aging container:</b>	Slavonian oak barrells of 40 HI
<b>Length of aging:</b>	36 months
<b>Length of bottle aging:</b>	6 months

### TECHNICAL DATA

<b>Alcohol:</b>	14.5%
<b>Residual sugar:</b>	0,8 g/L
<b>Acidity:</b>	5.7 g/L
<b>Dry extract:</b>	31 g/L

### PRODUCER PROFILE

<b>Estate owned by:</b>	Baricci Family
<b>Winemaker:</b>	Federico Buffi
<b>Total land under vine:</b>	5 Ha - 12,35 acres
<b>Winery Production:</b>	32,000 bottles
<b>Region:</b>	Tuscany



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