FANTI

BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

From the single vineyard "Le Macchiarelle", planted by Filippo Fanti in 1980, comes the Brunello Riserva, produced only in the best vintages. From the oldest vineyard of the estate arises a wine provided with structure, character and complexity, excellent characteristics given to it also by the combination of soil, exposure and age of the vineyard.

2010 BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

Grape variety: Sangiovese
Vineyards: 2.5 hectares
Age of the vines: 30 years
Soils: medium texture, rich in galestro and well draining
Altitude: 250 m a.s.l.
Yield: 30 quintal/hectare

Harvest: manual, third week of October
Vinification: after a manual selection on the sorting tables, the grapes undergo alcoholic and malolactic fermentation for 35 days in stainless steel tanks at a controlled temperature.
Barrel ageing: 36 months in French tonneaux of 500 lt.
Bottle ageing: 24 months.

Alcohol content: 15 %
Acidity: 6.04 g/l
Sugar content: 1.50 g/l

Tasting Notes:
Color: deep ruby red with garnet nuances, clear.
Nose: intense fruit well balanced with the soft woods in which it was aged; crisp and fragrant.
Palate: very elegant and traditional, velvet and full, well-structured.

Available formats: bottles of 0.750 lt., 1.5 lt., 3 lt.
Packaging: wooden case.

Seasonal weather conditions:
After a winter characterized by low temperatures and heavy snowfalls, which slow the pace of the vegetative developing through the varaison as the weather during flowering and fruit set was still quite wet. The season continued with a spring also characterized by rains, followed by a hot and dry summer. July and August brought high temperatures and sporadic rainfall which helped moderate water stress from the heat of the summer months. In September temperatures were at seasonal average with good daily temperature variations. The grapes were healthy and sound, and the ripening continued in an optimal way until the first half of October, when it were harvested.
Number of stars: five.

SCORES:
96/100 International Wine Reports
94/100 Wine Spectator
97/100 James Suckling
94/100 Wine Advocate (R. Parker)

QUALITY SYSTEM CERTIFICATION DNV·GL ISO 9001

TENUTA FANTI
Castelnuovo dell'Abate – Montalcino
www.tenutafanti.it

AGRIQUALITA PRODOTTO DA AGRICOLTURA INTEGRATA
Prodotto in: Toscana - Siena - Montalcino
Origine materia prima: Toscana - Siena Montalcino