



FANTI

BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO»

The five oldest vineyards of the estate contribute to create Brunello Vallocchio, produced exclusively in excellent vintages. This wine is produced exactly in the area of Castelnuovo dell'Abate, where the oldest certificate of the best known wine production was traced. The commitment of the Fanti Family for excellence can be found in this wine, a particular selection which gives structure as well as softness and a splendid organoleptic profile.

2010 BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO»

Grape variety: Sangiovese

Vineyards: 5 hectares

Age of the vines: 20-30 years

Soils: medium texture, rich in galestro and well draining

Altitude: 230-250 m a.s.l.

Yield: 60 quintal/hectare

Harvest: manual, from the second half of September to the middle of October

Vinification: after a manual selection on the sorting tables, the grapes undergo alcoholic and malolactic fermentation for 30 days in stainless steel tanks at a controlled temperature (max. 30°C).

Barrel ageing: 30 months in wood, 50 % in tonneaux of 500 lt. and 50% in big oak barrels of 30 hl.

Bottle ageing: 12 months.

Alcohol content: 15 %

Acidity: 5.47 g/l

Sugar content: 3 g/l

Tasting Notes:

Color: deep ruby red, with garnet nuances.

Nose: the notes boasts fruit aromas of cherry and plum; blueberry jam accompanied by fresh spices, tobacco and licorice.

Palate: the round palate displays an incredibly dense suit of firm and sweet tannins, which lend structure and power without being astringent.

Available formats: bottles of 0.750 lt., 1.5 lt., 3 lt.

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:

94/100 James Suckling

93/100 Wine Enthusiast

90/100 Vinous (A. Galloni)

91/100 The Wine Advocate



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