



FANTI

BRUNELLO DI MONTALCINO DOCG

The first vintage of Brunello di Montalcino dates back to 1980 and it is the selection of 10 hectares of Sangiovese located on the different slopes of the Castelnuovo dell'Abate area. This wine represents the beginning of Filippo Fanti's history in the wine world and contains all the characteristics of the different vineyards of the estate: elegance, structure and territoriality.

2010 BRUNELLO DI MONTALCINO DOCG

Grape variety: 100 % Sangiovese

Vineyards: 10 hectares

Age of the vines: 20-30 years

Soils: rich in schist and galestro

Altitude: 150-420 m a.s.l.

Yield: 60 quintal/hectare

Harvest: manual, from half September to the first week of October

Vinification: in stainless steel tanks at a controlled temperature (maximum of 28°C)

Barrel ageing: 28 months in oak barrels, 50% in barriques of 225 l and 50% in big oak barrels of 30 hl

Bottle ageing: 12 months

Alcohol content: 14.5 %

Acidity: 5.32 g/l

Sugar content: 3 g/l

Tasting Notes:

Color: deep ruby red with garnet nuances.

Nose: complex bouquet that displays scents of ripe fruit and spices, enriched by notes of grilles meat and by a nice minerality.

Palate: balanced, well supported by finish acidity and tannins that defines the great persistence of this wine.

Available formats: bottles of 0.375 lt., 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
90/100 Wine Enthusiast
91/100 Vinous (Galloni)
92/100 The Wine Advocate
94/100 Wine Spectator



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

