



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.

2011 BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

Grape variety: Sangiovese

Vineyards: 2.5 hectares

Age of the vines: 31 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: 15.5 %

Acidity: 5.9 g/l

Sugar content: 2.2 g/l

Tasting Notes:

Color: deep ruby red with garnet nuances.

Nose: fragrances of vanilla, sweet spices and boisé followed by aromas of ripe sour cherry and plum.

Palate: enveloping and velvety with firm but ripe tannins.

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

Packaging: wooden case.

Seasonal weather conditions:

This vintage was characterized by early a vegetative stage of the vines. The spring months were very rainy, with short warm and sunny periods; this led to an anticipation in the vine's evolution by about ten/fifteen days. If the beginning of summer still brought rain, it is in August and September that temperatures undergo a thermal rise, with the consequence on the vines: a marked rise in sugar content and a drying of the grapes. The polyphenolic content is also high as is the alcohol content, while the acidity is moderate.

Number of stars: four.



SCORES:

91/100 James Suckling

89/100 Wine Spectator

88/100 Wine Enthusiast



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

