



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.

2011 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: 15.50 %

Acidity: 5.93 g/l

Sugar content: 3.11 g/l

Tasting Notes:

Color: deep ruby red, with garnet nuances, clear.

Nose: enveloping, warm and ripe fruit.

Palate: powerful and rich, full-bodied, firm tannin frame and long finish.

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

Seasonal weather conditions:

This vintage was characterized by early 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:

93/100 International Wine Report
92+/100 Wine Advocate (R. Parker)



Prodotto in: Toscana - Siena - Montalcino
Origine materia prima: Toscana - Siena Montalcino



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