



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.

### 2011 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:** 15.5 %

**Acidity:** 5.51 g/l

**Sugar content:** 2.68 g/l

#### Tasting Notes:

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

**Nose:** enveloping, warm and ripe fruit.

**Palate:** full bodied, velvety, meaty, dense frame of sweet tannins.

**Available formats:** bottles of 0.375 lt., 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:

91/100 Wine Spectator  
90+/100 Wine Advocate (R. Parker)



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