



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.

2012 BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

Grape variety: Sangiovese

Vineyards: 2.5 hectares

Age of the vines: 32 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 %

Acidity: 5.8 g/l

Sugar content: 1.5 g/l

Tasting Notes:

Color: deep ruby red with garnet nuances.

Nose: intense notes of red fruits, small black fruits, sour cherry and plums.

Aromas of licorice, chocolate, white pepper, vanilla and tobacco. The boisé is well integrated. Complex.

Palate: smooth, round and enveloping in the mid palate. Tannins are firm but velvety. Complex and deep. The structure is well supported by high acids. Long lasting finish.

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

Packaging: wooden case.

Seasonal weather conditions:

After a winter characterized by heavy snowfalls, the vintage continues with a spring relatively warm, with temperatures following the normal trends. Summer months was very hot, with scarce rainfalls which challenged the vegetative balance of the plant that had been restored by the rainfalls happened on early September. In this way grapes gained optimal characteristics and the perfect ripening conditions which led to an excellent balance of acidity and aromaticity.

Number of stars: five.



SCORES:

94/100 Wine Spectator
93/100 James Suckling
90/100 Wine Advocate
93+/100 Vinous (A. Galloni)



TENUTA FANTI
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