



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.

2012 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 %

Acidity: 5.5 g/l

Sugar content: 0.9 g/l

Tasting Notes:

Color: deep ruby red with garnet nuances.

Nose: notes of red fruits with sharp aromas of licorice, spices and black pepper, all well balanced together with primary aromas.

Palate: the nice sweetness in the attack is extremely well balanced by the fresh and lingering finish. In the mid palate, the wine is full body. The tannins are dense, well rounded and integrated.

Available formats: bottles of 0.375 lt., 0.750 lt., 1.5 lt., 3 lt.

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:

93/100 Wine Spectator

94/100 James Suckling

94/100 International Wine Report



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



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