



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.

### 2013 BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

**Grape variety:** Sangiovese

**Vineyards:** 2.5 hectares

**Age of the vines:** 33 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:** 24 months in French tonneaux of 500 lt.

**Bottle ageing:** 30 months.

**Alcohol content:** 14.5 %

**Acidity:** 5.3 g/l

**Sugar content:** 0.7 g/l

#### Tasting Notes:

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

**Nose:** intense. Notes of mature red fruits (raspberry and marasca) and spices such as cinnamon, nutmeg and vanilla.

**Palate:** the attack is enveloping in the mid palate. Tannins are firm. The structure is well supported by high acids. Long lasting finish. The retro nasal recalls perfectly the nose.

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

**Packaging:** wooden case.

#### Seasonal weather conditions:

The 2013 vintage was characterized by rainy winter months and it continued with a spring also characterized by heavy rains and low temperature. The summer months began with some uncertainties, with a cold and rainy June, and it continued like this until August, a month characterized by high temperatures and good daily temperature variations. September saw summer weather conditions, with constant sunshine and a good temperature above average. The grapes kept well, also owing the relevant acid content.

**Number of stars:** four.



#### SCORES:

93/100 Wine Advocate  
92/100 Wine Spectator  
92/100 James Suckling  
90/100 Wine Enthusiast  
94/100 Wines Critic



TENUTA FANTI  
Castelnuovo dell'Abate – Montalcino  
[www.tenutfanti.it](http://www.tenutfanti.it)



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