



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.

2013 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: 14 %

Acidity: 5.3 g/l

Sugar content: 0.6 g/l

Tasting Notes:

Color: bright ruby red, medium intensity.

Nose: complex notes of cherry, red fruits and violet, alongside with pepper, licorice and cinnamon. Fresh balsamic note.

Palate: tannins are dense and well integrated, great acidity, elegant, vertical and slightly sapid. Well balanced. The retro nasal recalls perfectly the nose.

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

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 James Suckling
90/100 Wine Advocate
92+/100 Vinous (A. Galloni)
90/100 Wine Spectator
90/100 Wine Enthusiast



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