



FANTI

SANT'ANTIMO DOC «VIN SANTO»

“From one berry, only one drop of Vin Santo”.

These words of the owner Filippo Fanti gives you the idea of the preciousness of the Vin Santo for the Fanti family. Always produced following the centuries-old recipe, the grapes for this sweet wine are dried for over three months and aged for almost six years.

2013 SANT'ANTIMO DOC «VIN SANTO»

Grape variety: 40% Trebbiano Toscano, 40% Malvasia Toscana, 20% San Colombano

Vineyards: 1 hectare

Age of the vines: 30 years

Soils: averagely clayish

Altitude: 370 m a.s.l

Yield: 30 quintals per hectare

Harvest: hand sorting only the ripe and healthy grapes in mid-September

Vinification: the bunches are set to dry in a well aired room hanged to ceiling hooks for 3-6 months. After this period the grapes are gently crushed in a low pressure press and the must is set to age in small oak barrels

Barrel ageing: 6 years in small oak barrels called “*caratelli*”, filled for 70% of the total capacity and closed with cement

Bottle ageing: 6 months in the bottle before being released

Alcohol content: 13.5 %

Volatile Acidity: 1,14 g/l

Sugar content: 123 g/l

Tasting Notes:

Color: bright amber yellow.

Nose: intense; notes of chestnut honey, sultanas and almonds stand out.

Palate: round and dense, the notes perceived on the nose are well integrated with those of licorice stick, peaches in syrup and caramel. Persistent.

Available formats: bottles of 0.375 lt.

Packaging: single bottle or 6 bottles wooden box

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.



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