



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.

### 2014 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:** 24 months in oak barrels, 50% in barriques of 225 l and 50% in big oak barrels of 30 hl

**Bottle ageing:** 18 months

**Alcohol content:** 14 %

**Acidity:** 5.1 g/l

**Sugar content:** 0.5 g/l

#### Tasting Notes:

**Color:** bright ruby red, medium intensity.

**Nose:** mature notes of cherry, licorice, blond tobacco, light floral note of violet and balsamic notes of medicinal herbs.

**Palate:** red fruits notes at the attack (cherry). Tannins are dense, but still young. Medium acidity and medium to long finish.

**Available formats:** bottles of 0.750 lt.

#### Seasonal weather conditions:

In Montalcino, the 2014 vintage was characterized by rains above the average and temperature below the average during spring and summer. In some areas of Montalcino, there have been hailstorms but, fortunately, not in Castelnuovo dell'Abate: the Mount Amiata protect the Fanti vineyards from bad climate conditions. In late September the weather got better, therefore we could start the manual harvest. The same vineyard has been harvested more than once to give the chance to each bunch of grape to arrive to the maturation possible.



#### SCORES:

90/100 James Suckling  
89/100 Wine Enthusiast  
89/100 Wine Spectator  
88/100 Wine Advocate



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

