



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.

### 2014 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:** 7 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:** deep amber with golden nuances.

**Nose:** complex, notes of apricot, bergamot and dried fruit stand out.

**Palate:** warm and sweet entry, the notes perceived on the nose are complemented by those of dried plum, figs and licorice. With a fresh and persistent finish thanks to a marked acidity and minerality.

**Available formats:** bottles of 0.375 lt.

**Packaging:** single bottle or 6 bottles wooden box

#### 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.

