

BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO»

The five oldest vineyards of the estate contribute to create Brunello Vallocchio, produced exclusively in excellent vintages. This wine is produced exactly in the area of Castelnuovo dell'Abate, where the oldest certificate of the best known wine production was traced. The commitment of the Fanti Family for excellence can be found in this wine, a particular selection which gives structure as well as softness and a splendid organoleptic profile.

2015 BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO»

Grape variety: Sangiovese Vineyards: 5 hectares Age of the vines: 20-30 years Soils: medium texture, rich in galestro and well draining Altitude: 230-250 m a.s.l. Yield: 60 quintal/hectare

Harvest: manual, from the second half of September to the middle of October

Vinification: after a manual selection on the sorting tables, the grapes undergo alcoholic and malolactic fermentation for 30 days in stainless steel tanks at a controlled temperature (max. 30°C).

Barrel ageing: 24 months in wood, 50 % in tonneaux of 500 lt. and 50% in big oak barrels of 30 hl. **Bottle ageing**: 18 months.

Alcohol content: 15.5 % Acidity: 5 g/l Sugar content: 0.5 g/l

Tasting Notes:

<u>Color</u>: bright ruby red with garnet nuances.

<u>Nose</u>: wrap-around attack of well-ripe primary aromas such as blackberry, blueberry and plum. Well-emphasized balsamic notes of sage and sylvan, accompanied by tertiary notes of dark chocolate and cloves. <u>Palate</u>: intense, silky and persuasive with round tannins and a persistent finish.

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

Seasonal weather conditions:

After winter months characterized by average temperature and little rains, the season continued with a spring also dominated by average temperatures and good phenomena of monthly and daily temperature variations which gave the plant the perfect vegetative balance. The dry and well-ventilated weather during the harvest months of September and October gave the grapes the perfect level of acidity, making this vintage of a rare quality.

Number of stars: five.



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



SCORES: 97/100 James Suckling 97/100 Wines Critic 93/100 Vinous 92/100 Wine Spectator 92/100 Wein Plus 95-97/100 Tony Wood



Origine materia prima: Toscana - Siena Montalcino