



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.

### 2015 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:** 15 %

**Acidity:** 5 g/l

**Sugar content:** 0.5 g/l

#### Tasting Notes:

**Color:** intense ruby red.

**Nose:** notes of ripe red fruit (cherry, black cherry) with aromas of coffee and pepper. To accompany floral notes of rose and rosemary, followed by a strong hint of licorice.

**Palate:** the pleasant sweetness on the attack recalls the scents perceived by the nose. The ripe but at the same time round tannin makes the wine pleasantly silky and with a good persistence on the finish.

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



#### SCORES:

95/100 James Suckling

96/100 Wines Critic

92/100 Vinous

93/100 Wine Spectator

90/100 Wein Plus

Tre Bicchieri Gamber Rosso

95-97/100 Tony Wood



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

