



FANTI

ROSSO DI MONTALCINO DOC

From the attentive selection of grapes in the 15 hectares registered to Rosso di Montalcino arises this wine, which is characterized by freshness and elegance. The aging in the wood gives to the wine roundness and pleasantness, making it perfect for every occasion.

2015 ROSSO DI MONTALCINO DOC

Grape variety: Sangiovese

Vineyards: 15 hectares

Age of the vines: 15-20 years

Soils: rich in schist and galestro

Altitude: 150-420 m a.s.l

Yield: 70 quintal/hectare

Harvest: manual, second half of September to the first week of October

Vinification: after the manual selection on the sorting table, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 26 °C)

Barrel ageing: 12 months in oak barrels, 60% in barriques of 225 l and 40% in big oak barrels of 30 hl

Bottle ageing: 6 months

Alcohol content: 14.5 %

Acidity: 4.7 g/l

Sugar content: 0.6 g/l

Tasting Notes:

Color: bright ruby red.

Nose: complex and embracing. Aromas of ripe marasca cherry and blackberries followed by hints of eucalyptus, thyme and nutmeg.

Palate: clean and direct on the attack, tannins are young and firm yet juicy. The mouth has a good correspondence to the nose. It has a good acidity that leads to a long and fresh finish. Slightly balsamic in the retro nasal.

Available formats: bottles of 0.750 lt and 1.5 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:

92/100 James Suckling
Due bicchieri rossi – Gambero Rosso



Prodotto in Toscana - Siena - Montalcino
Origine materia prima: Toscana - Siena Montalcino



TENUTA FANTI
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www.tenutafanti.it