



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.

### 2015 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:** 14 %

**Total Acidity:** 9,4 g/l

**Sugar content:** 344 g/l

#### Tasting Notes:

**Color:** yellow ochre with golden hues.

**Nose:** complex. Notes of honey, chestnut, dried fruit, raisins stand out, plum jam and fir cone.

**Palate:** warm and sweet entry, the notes perceived on the nose are complemented by those of almond, walnut and dried fruit. 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:

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](http://www.tenutafanti.it)

