



FANTI

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.

2016 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 quintals per 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: 14.5 %

Acidity: 5.3 g/l

Sugar content: <0.5 g/l

Tasting Notes:

Color: intense ruby red with garnet nuances.

Nose: sweet spices such as cardamom follow the pleasant sweet notes of caramel and icing sugar.

Palate: the attack shows balsamic notes of eucalyptus, spice notes pepper and fruity notes of clack cherry. Structured and full body with soft tannins that give smoothness on the finish.

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

Seasonal weather conditions:

The winter was rainy and cold. The average spring rainfall made it possible to create water reserves to overcome the hot summer months. July, August and September were characterized by excellent temperature variations, with sunny days and cool and breezy nights, which favored the production of perfectly ripe grapes, with high acidity and a nice aromatic potential.

Number of stars: five.



SCORES:

97/100 Wines Critic
95/100 James Suckling
93/100 Vinous
95/100 Wine Advocate
93/100 Falstaff
98/100 Tony Wood
91/100 Wine Enthusiast
94/100 Wine Spectator



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



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