



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.

2016 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: 7 g/l

Sugar content: 337,3 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:

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.

