



FANTI

## SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

The abbey of Sant'Antimo, just in front of the winery, is the landmark and the symbol of Castelnuovo dell'Abate, Fanti family's hometown from many generations. The family is particularly attached to their land and this wine represents the bond between them and the DOC Sant'Antimo, named precisely after the abbey.

### 2016 SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

**Grape variety:** Sangiovese, Merlot, Syrah and Cabernet Sauvignon

**Vineyards:** 21 hectares

**Age of the vines:** 7-15 years

**Soils:** averagely clayish and rich in schist

**Altitude:** 150-420 m a.s.l

**Yield:** 70 quintal/hectare

**Harvest:** manual, from the second half of September to the beginning of October

**Vinification:** After the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C).

**Barrel ageing:** 8 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl

**Bottle ageing:** 4 months

**Alcohol content:** 14 %

**Acidity:** 6.0 g/l

**Sugar content:** 0.6 g/l

#### Tasting Notes:

**Color:** intense purple red.

**Nose:** intense and complex. Aromas of red fruits and sweet spices (vanilla and pink pepper).

**Palate:** very good balance between smoothness and acidity. Fruity notes are well integrated by a pleasant sapidity. Rounded, persistent, with a fresh and lingering finish.

**Available formats:** bottles of 0.750 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.



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www.tenutafanti.it