



FANTI

BRUNELLO DI MONTALCINO DOCG

The first vintage of Brunello di Montalcino dates back to 1980 and it is the selection of 10 hectares of Sangiovese located on the different slopes of the Castelnuovo dell'Abate area. This wine represents the beginning of Filippo Fanti's history in the wine world and contains all the characteristics of the different vineyards of the estate: elegance, structure and territoriality.

2017 BRUNELLO DI MONTALCINO DOCG

Grape variety: 100 % Sangiovese

Vineyards: 10 hectares

Age of the vines: 21-31 years

Soils: rich in schist and galestro

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

Yield: 60 quintal/hectare

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

Vinification: in stainless steel tanks at a controlled temperature (maximum of 28°C)

Barrel ageing: 24 months in oak barrels, 50% in barriques of 225 l and 50% in big oak barrels of 30 hl

Bottle ageing: 18 months

Alcohol content: 14,5 %

Acidity: 5,3 g/l

Sugar content: 0,7 g/l

Tasting Notes:

Color: Ruby red with garnet nuances

Nose: intense notes of ripe red fruit such as cherry and blackberry, followed by pleasant balsamic aromas of sage and wild fennel.

Palate: complex attack with enveloping tannins that characterize the entire tasting phase. The sweet aromas perceived on the nose are followed by notes of tobacco, vanilla, coffee and black pepper. Freshness and flavor are well integrated with the tertiary aromas. Excellent persistence in the mouth.

Available formats: bottles of 0.375 lt., 0.750 lt., 1.5 lt., 3 lt.

Seasonal weather conditions:

After a spring characterized by mild temperatures and low rainfall, the 2017 vintage continued with high temperatures above the seasonal average, already from May and June. The summer months were very hot but, thanks to the temperature range and the consequent compensation of the water shortage, the early ripening of the grapes proved to be adequate and balanced.

These conditions, together with the rainfall in September, allowed a harvest of healthy grapes with important organoleptic characteristics.

Number of stars: four.



SCORES:

92/100 James Suckling

92/100 Wines Critic

93/100 Wine Align

90/100 Vinous

92/100 Wine Advocate

91/100 Falstaff

90/100 Wein Plus



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

