



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.

2017 BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO»

Grape variety: Sangiovese

Vineyards: 5 hectares

Age of the vines: 20-35 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: 15 %

Acidity: 5,6 g/l

Sugar content: 1,1 g/l

Tasting Notes:

Color: intense and brilliant ruby red

Nose: elegant attack characterized by ripe red fruit and sweet spices: vanilla tobacco, cinnamon, bergamot and toasted bitter almond stand out. The intense aroma is balanced by the fresh balsamic notes of mint, marjoram, sage and eucalyptus.

Palate: the ripe and velvety tannins accompany and integrate the fruity notes, giving fullness and depth. The minerality is well present and enriches the complexity of this wine. The body is full and round and the finish is persistent.

Available formats: bottles of 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.



SCORES:

93/100 Wine Spectator

93/100 James Suckling

94/100 Wines Critic

94/100 Wine Align

91/100 Vinous

93/100 Wine Advocate

92/100 Wein Plus



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



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