



FANTI

ROSSO DI MONTALCINO DOC

From the attentive selection of grapes in the 15 hectares registered to Rosso di Montalcino arises this wine, which is characterized by freshness and elegance. The aging in the wood gives to the wine roundness and pleasantness, making it perfect for every occasion.

2017 ROSSO DI MONTALCINO DOC

Grape variety: Sangiovese

Vineyards: 15 hectares

Age of the vines: 15-20 years

Soils: rich in schist and galestro

Altitude: 150-420 m a.s.l

Yield: 70 quintal/hectare

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

Vinification: after the manual selection on the sorting table, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 26 °C)

Barrel ageing: 12 months in oak barrels, 60% in barriques of 225 l and 40% in big oak barrels of 30 hl

Bottle ageing: 6 months

Alcohol content: 14.5 %

Acidity: 5.53 g/l

Sugar content: 0.5 g/l

Tasting Notes:

Color: bright ruby red, medium intensity.

Nose: complex and embracing. Aromas of cherry and red currant followed by hints of eucalyptus, licorice, rose and white pepper.

Palate: the attack is direct and vertical. Tannins are fine and elegant. The palate has a good correspondence to the nose. It has good acidity that leads to a long and fresh finish. Slightly balsamic in the retro nasal.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

Characterized by mild temperatures and low rainfalls during spring time, the 2017 vintage then continued with high temperatures, above the seasonal average, already from May and June. Summer months were very hot, and this led to an early ripening of the grapes. The beginning of September, with little rains, helped to reduce the strong water stress the plant suffered during hot summer months, and marked a rebalancing of the ripening time.

Number of stars: four



SCORES:
92/100 James Suckling
Due bicchieri rossi – Gambero Rosso



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