



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.

2018 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: 14,5 %

Acidity: 5,5 g/l

Sugar content: 0,7 g/l

Tasting Notes:

Color: Intense ruby red with garnet hues

Nose: Elegant opening characterized by ripe red fruits, such as blood orange and black cherry. The intense bouquet is balanced by fresh balsamic notes of thyme, cardamom, marjoram and potpourri.

Palate: Fresh entry with young, well-integrated tannins. the fruity note is well present and focuses on citrus, spice notes re-emerge tobacco, black tea and walnut. vibrant acidity enriches the complexity of this wine. The body is full and round, and the finish is persistent.

Available formats: bottle of 0.750 lt.

Seasonal weather conditions:

The year 2018 began with temperatures and rainfall above the average and continued with a sharp drop in temperatures and snowfall. Spring was characterized by frequent and abundant rainfall, accompanied by high temperatures, which allowed an optimal vegetative development. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. The variable trend in the months of August and September ensured a good maturation of the grapes, thanks to reduced wetting of the bunches.

Number of stars: four.



TENUTA FANTI

Castelnuovo dell'Abate – Montalcino

www.tenutafanti.it

