



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.

2018 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: 5,4 g/l

Sugar content: 0,3 g/l

Tasting Notes:

Color: brilliant ruby red with garnet nuances

Nose: intense notes of red fruits, sour cherries and currants, and floral notes, such as dried rose. Well integrated boisè notes follow, sweet cigar tobacco and coffee stand out.

Palate: Complex entrance, elegant and well-integrated tannic texture, lively acidity. Small red fruits are present, followed by notes of chocolate and eucalyptus, the aromatic part is perfectly integrated with balsamic notes. Long persistence.

Available formats: bottle of 0.750 lt

Seasonal weather conditions:

2018 opened with average rainfall and light snowfall in March, with temperatures between 0° and 15°. In April, the month of bud bursting, sporadic rains supported flowering, which took place in May. Thanks to the high humidity accumulated in the soil, The vineyards compensated well for the high temperatures in June and July, the significant drop in temperature, then led to scalar ripening in the last days of August. Rainfall in the first week of September ensured optimal ripening of the clusters. The wines of the vintage are characterized by enhanced elegance and finesse, with well-balanced tannins, well-present primary aromas and clear perfumes.

Number of stars: four



SCORES:

90/100 Luca Gardini

92/100 James Suckling

93/100 Vinous

92/100 Kerin O'Keefe

16+ Jancis Robinson

95/100 Raffaele Vecchione

93/100 Tony Wood

93/100 Michael Godel

93/100 John Szabo, MS

93/100 Wine Advocate

93/100 Wine Spectator

90/100 Wein Plus

TENUTA FANTI

Castelnuovo dell'Abate – Montalcino

www.tenutafanti.it

