



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.

2018 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: 7 months

Alcohol content: 14.0 %

Acidity: 5.1 g/l

Sugar content: 0 g/l

Tasting Notes:

Color: bright ruby red.

Nose: elegant and fruity, with floral and red fruit aromas.

Palate: fruity beginning. It has good acidity that makes it pleasant to drink. Freshness and elegance are the main characteristics of this wine. Long and fresh finish that remember the aromas already perceived on the nose.

Available formats: bottles 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



SCORES:
92/100 James Suckling



TENUTA FANTI
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