



FANTI

## SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

The abbey of Sant'Antimo, just in front of the winery, is the landmark and the symbol of Castelnuovo dell'Abate, Fanti family's hometown from many generations. The family is particularly attached to their land and this wine represents the bond between them and the DOC Sant'Antimo, named precisely after the abbey.

### 2018 SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

**Grape variety:** Sangiovese, Merlot, Syrah and Cabernet Sauvignon

**Vineyards:** 21 hectares

**Age of the vines:** 7-15 years

**Soils:** averagely clayish and rich in schist

**Altitude:** 150-420 m a.s.l

**Yield:** 70 quintals per hectare

**Harvest:** manual, from the second half of September to the beginning of October

**Vinification:** After the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C)

**Barrel ageing:** 8 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl

**Bottle ageing:** 4 months

**Alcohol content:** 14.0 %

**Acidity:** 5.3 g/l

**Sugar content:** 0 g/l

#### Tasting Notes:

**Color:** intense purple red

**Nose:** intense and complex. Aromas of red fruits and sweet spices (vanilla and pink pepper)

**Palate:** very good balance between smoothness and acidity. Fruity notes are well integrated by a pleasant sapidity. Rounded, persistent, with a fresh and lingering finish

**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



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