

## 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.

## 2019 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: 30 months in wood, 50 % in tonneaux of 500 lt. and 50% in big

oak barrels of 30 hl. **Bottle ageing**: 12 months.

Alcohol content: 15% Acidity: 5,6 g/l

Sugar content: 0,8 g/l

## **Tasting Notes:**

Color: Intense ruby red with nuances tending to garnet

<u>Nose</u>: Opening characterized by intense notes of ripe fruit which then

complexify into notes of sweet spices, coffee and licorice.

<u>Palate</u>: Immediate perception of the complexity and structure of this selection. The fruit notes perceived at the nose are perfectly integrated with the fine tannic texture, present but not dominant. On the finish, roundness and persistence. Enriched by freshness and minerality to express the importance of this rich, elegant vintage; fit for long bottle aging.

Available formats: bottle of 0.750 lt.

## Seasonal weather conditions:

The winter was rainy and cold. The average spring rainfall made it possible to create water reserves to overcome the hot summer months. July, August and September were characterized by excellent temperature variations, with sunny days and cool and breezy nights, which favored the production of perfectly ripe grapes, with high acidity and a nice aromatic potential.

Number of stars: five.



RICONOSCIMENTI:
95/100 Wine Advocate
93/100 Vinous
96/100 Wine Align
95/100 Wine Critic
94/100 James Suckling
92/100 Wine Spectator
95+/100 Luca Gardini
16/20 Jancis Robinson
95-97/100 John Fodera
96/100 Tony Wood