



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.

2019 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: 30 months in oak barrels, 50% in bariques of 225 l and 50% in big oak barrels of 30 hl

Bottle ageing: 12 months

Alcohol content: 14,5 %

Acidity: 5,2 g/l

Sugar content: 0,7 g/l

Tasting Notes:

Color: brilliant ruby red with garnet nuances

Nose: Intense notes of red fruits such as sour cherries, currants and pomegranate that combine with fresh ginger and balsamic wild thyme. It closes with a very light woodiness.

Palate: Medium-full body, silky and elegant. The fruity notes perceived at the nose integrate perfectly with balsamic and spicy ones. In the finish, tannin intertwines with a fresh savoriness, a prelude to great ageing potential.

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:

94/100 Wine Spectator

94/100 Wine Advocate

92/100 Vinous

93/100 Wine Align

94/100 Wine Critic

93/100 James Suckling

94/100 Luca Gardini

92-94/100 John Fodera

94/100 Tony Wood