



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.

### 2019 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:** 4 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl

**Bottle ageing:** 2 months

**Alcohol content:** 14.5 %

**Acidity:** 5.3 g/l

**Sugar content:** 0.5 g/l

#### Tasting Notes:

**Color:** intense purple red

**Nose:** complex with notes of red fruits such as black cherry and cranberry, balsamic notes of sage and licorice, light touch of vanilla and cloves.

**Palate:** well balanced and structured. Notes of almonds, pepper and cut grass are perceived. Savory and persistent

**Available formats:** bottles of 0.750 lt.

#### Seasonal weather conditions:

The weather conditions of this vintage was pretty perfect. It started with a little rainy winter and then it continued with a spring characterized by average temperatures which guarantees an optimal vegetative balance of the plant. During summer months, there had been a perfect temperature variations during days and nights, which favored an excellent grapes ripening and a good set of acidity which led to a great aromatic profile of the wine.

**Number of stars:** five.



TENUTA FANTI  
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www.tenutafanti.it