



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.

2021 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 225l and 40% in big oak barrels of 30hl

Bottle ageing: 3 months

Alcohol content: 15,5%

Acidity: 5,5 g/l

Sugar content: 1 g/l

Tasting Notes:

Color: Intense, bright ruby red.

Nose: Intense aromas of ripe red fruits such as sour cherry and black mulberry berry lend sweetness and elegance. The spiciness given by white pepper matches the balsamic notes of cedar wood and clove, closing the complex olfactory framework.

Palate: The entry is assertive and recalls balsamic and spicy notes from the nose. Fruity aromas of sour cherries follow on the palate, which are matched by the sweet mulberry finish. Firm and well-integrated tannin.

Available formats: bottles of 750 ml and 375 ml

Seasonal weather conditions:

2021: After a winter characterized by rainfall and low temperatures, spring is outlined by budding, put to the test by a frost in the first ten days of April. The vines, however, recovered with the warm temperatures of May, having also a differentiation of new buds. The high summer temperatures led to the need of managing the canopy, in order to avoid sunburn of bunches, and the diurnal range benefited the health of the grapes and contributed to the production of wines with very complex and intense organoleptic qualities, distinctive of the vintage.



SCORES:

92/100 James Suckling

90/100 Vinous

89/100 Wine Advocate