



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.

2021 SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

Grape variety: Sangiovese, Merlot, Syrah, 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: 14.5 %

Acidity: 5.6 g/l

Sugar content: 0.6 g/l

Tasting Notes:

Color: intense purple red

Nose: complex with notes of fruits such as black cherry, plum and blackberry accompanied by sweet spices as vanilla, cloves and anise.

Palate: well balanced and structured. Same notes perceived at the nose, alongside freshness and medium-high acidity. The finish is persistent.

Available formats: bottles of 0.750 lt.

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.

