

SANT'ANTIMO BIANCO DOC «SORALISA»

"In a land of red wines, a great white makes his way". The two white varieties always cultivated at Fanti Estate, Trebbiano and Malvasia, are used together with Vermentino and Viogner. This wine was born as a tribute to the owner's aunt Lisina, as the name "Soralisa" suggests. Fruity and complex at the nose, it gives strong notes of minerality and sapidity in the mouth.

2021 SANT'ANTIMO BIANCO DOC «SORALISA»

Grape variety: Malvasia Toscana 5%, Trebbiano Toscano 5%, Viognier 45%, Vermentino 45% Vineyards: 2 hectares Age of the vines: 10-30 years Soils: averagely clayish Altitude: 210-370 m a.s.l. Yield: 50 quintals per hectare

Harvest: manual, half September according to the seasonal trend. **Vinification**: the grapes are softly pressed and then put in the stainless steel tanks where they undergone fermentation at a controlled temperature (between 17° -19°). After that, the wine is kept in the tanks for three additional months

Alcohol content: 13,5 % Acidity: 5,7 g/l

Tasting Notes:

Color: deep straw yellow with golden nuances.

<u>Nose</u>: intense and complex: notes of white flowers, such as acacia and chamomile, are accompanied by fruity hints of white peach and tamarind, which enrich the aromatic part.

<u>Palate</u>: at the entrance the significant minerality stands out, which is integrated with citrus notes of squeezed orange. The finish is pleasing and round.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

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.





TENUTA FANTI Castelnuovo dell'Abate – Montalcino www.tenutafanti.it



Prodotto in: Toscana - Siena - Montalcino Origine materia prima: Toscana - Siena Montalcin