



FANTI

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 Viognier. 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.

2022 SANT'ANTIMO BIANCO DOC «SORALISA»

Grape variety: Vermentino 60%, Viognier 40%

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 g/l

Tasting Notes:

Color: Faint straw yellow with greenish nuances, brilliant.

Nose: Intense and multifaceted. It opens with notes of sweet white flowers such as acacia and hawthorn, which soon give way to white fruit aromas such as Coscia pear and Tabacchiera peach. Balsamic hints refer to the scent of sage and rosemary, which close and complete the tasting picture.

Palate: Freshness and sapidity stand out on entry. Following this, the same sweet fruity and floral notes perceived on the nose reappear.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

A very dry year, devoid of rain and marked by high average temperatures. The rainfall that occurred in mid-August gave "breathing space" to the plants that lived in a state of stress. The skin of the harvested grapes is thick and crisp, the pulp is fresh, indicative of excellent acidity, fundamental characteristics for long-lived wines. An early harvest that is the result of a 2022 vintage characterized by a January, which was a cold but dry month, followed by a mild spring, with very little rain, which allowed slow but even, bud growth. Since the end of May, temperatures of 30 degrees have been recorded, more typical of the summer months. While June and July instead marked peaks above 35 degrees. Nevertheless, the vineyard still benefited from a good temperature range between day and night, alongside the increasingly careful care, the result of the producers' long experience.

