



FANTI

IGT TOSCANA ROSSO «POGGIO TORTO»

"Poggio Torto" red wine was born from the encounter of the Tuscan Sangiovese with the international varieties of Merlot, Syrah and Cabernet Sauvignon. The name of this wine is inspired by the irregular shape of the hill "Poggio d'Arna" in front of the winery; Indeed "Poggio" means hill while "Torto" indicates the leaning part of the hill. This wine with its intense color is full bodied and well balanced.

2015 IGT TOSCANA ROSSO «POGGIO TORTO»

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 quintal/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 %

Acidity: 5.1 g/l

Sugar content: 0.6 g/l

Tasting Notes:

Color: intense and bright purple red.

Nose: intense and complex. Aromas of red fruits, sour cherry, red currants and spices. Floral noted of violet.

Palate: supple yet assertive attack and showing his full body in the mid-palate. Shows a firm and well integrated tannic frame. Savory yet well balanced by the sweetness of the ripe fruits. The fresh acidity leads to a nice long finish.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

After winter months characterized by average temperature and little rains, the season continued with a spring also dominated by average temperatures and good phenomena of monthly and daily temperature variations which gave the plant the perfect vegetative balance. The dry and well-ventilated weather during the harvest months of September and October gave the grapes the perfect level of acidity, making this vintage of a rare quality.

Number of stars: five.



SCORES:

93/100 James Suckling



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