



FANTI

BRUNELLO DI MONTALCINO VALLOCCHIO DOCG 2010

Grape variety: Sangiovese

Vineyards: 10 hectares

Age of the vines: 20-30 years

Yield: 60 q.li/ha

Harvest: from the second half of september to the middle of october

Fermentation temperature: 28°C

Vinification: 30 days in stainless steel tanks at a controlled temperature (25°- 30°C)

Ageing in wood: 30 months in wood, 50% in tonneaux of 500 lt and 50% in big oak barrels of 30hl

Bottle ageing: 12 months

Alcohol content: 15%

Acidity: 5.47 g/l

Sugar content: 3.00 g/l

Tasting Notes:

Colour: Deep ruby red with garnet nuances

Perfume: The nose boasts fruit aromas of cherry and plum; blueberry jam accompanied by fresh spices, tobacco and licorice.

Flavour: The round palate displays an incredibly dense suite of firm and sweet tannins, which lend structure and power without being astringent

Available formats: bottles of 0.750 lt- 1.5 lt- 3 lt



RICONOSCIMENTI

94/100 James Suckling

Characteristics of the Vintage 2010

The 2010 growing season started some ten days behind normal due to a quite cold winter and heavy snowfalls which delayed the budbreak. That slow pace continued through the veraison as the weather during flowering and fruit set was still quite wet. The rainy spring was followed by a hot and dry summer; July and August were in fact characterized by high temperatures and occasional rainfalls, which naturally helped keeping the hydro-stress under control and favoured optimal development of the clusters making up the initial delay and fully ripening. By the end of September the grapes were healthy and sound, the deep blue skins were soft and rich in sweet tannins and the fresh pulp was easily coming off the skins. The peeps were dark brown and nicely ripe, tasting of roasting and almonds; their tannins were not astringent.

The grapes were harvested during the first half of October

Number of stars: five

TENUTA FANTI

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