



ROSSO DI MONTALCINO DOC 2014

Grape varieties: 100 % Sangiovese

Vineyards: 16 hectares

Age of the vines: 10-15 years

Hectare yield: 70 quintals per hectare

Harvest: second half of September to first week of October

Fermentation temperature: 26°C

Vinification: 20-25 days in stainless steel tanks at a controlled temperature (maximum 26°C)

Ageing in wood: 12 months in oak barrels, 60% in barriques of 225 l and 40% in big oak barrels of 30 hl

Elevation in bottle: 7 months

Alcohol: 13.5 % Vol.

Sugar content: 1.3 g/l

Characteristics:

Look: bright ruby red

Nose: floral and intense

Taste: fruity and perfumed, with subtle and balanced texture; very pleasant

Available formats: bottles of 0.375 and 0.75 l



Characteristics of the Vintage 2014 (edited by the Consortium of Brunello's producers)

Seasonal weather conditions – very rainy winter with high temperatures (no snow or hail). The first period of spring was very rainy with high temperatures. The vegetative period started with a delay of 10 days and it was characterized by heavy rain.

May: low temperatures and rain on the first decade and last decade of the month. The blossoming started at the end of May.

The first decade of June had higher temperatures, but they dropped considerably after the second decade and they were accompanied by rain. This seasonal trend stimulated the plants to vegetate excessively.

July had lower temperature than the average and some storms, hail and strong wind.

August with very little of rain but temperatures lower than the average. The veraison started after the second decade.

The first part of September was characterized by heavy rainfall, but the last part by sunny days.

The first twelve days of October were characterized by the same seasonal trend as late September, which enabled many winegrowers to harvest grapes with rich levels of acidity, guaranteeing a good quality vintage.

TENUTA FANTI

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