



FANTI

2008 BRUNELLO DI MONTALCINO DOCG

Grape varieties: Sangiovese

Vineyards: 10 hectares

Age of the vines: 20-30 years

Hectar yield: 60 q.li/ha

Harvest: from the second half of September to the middle of October

Fermentation temperature: 28°C

Vinification: 25-30 days in stainless steel tanks at a controller temperature (maximum of 28°C)

Ageing in wood: 28 months in oak barrels, 50% in bariques of 3 hl and 50% in big oak barrels of 30hl

Elevation in bottle: 12 months

Alcohol content: 14.5%

Acidity: 5.13 g/l

Sugar content: 2.98 g/l

Characteristics:

Colour: ruby red, with light garnet nuances

Perfume: complex, intense, fruity and spicy. Notes of red fruits, plum, wild berries combined to spicy notes of forest. Rich of balsamic fresh spices, black and white pepper, blond tobacco with a grilled note

Flavour: intense impact, soft with a complex tannic structure. Dense and long texture with a fresh acidity which emphasizes the aromatic and spicy aftertaste. Fresh and persistent retro-nasal impact.

Available formats: bottles of 0.750 l, 1.5 l, 3 l e 0.375 l



Characteristics of the Vintage 2008 (given by the Consortium of Brunello's producers)

Weather conditions: The 2008 Brunello harvest took place in optimum conditions and with ideal weather. The result is a vintage with good wines some of which attain excellent qualitative levels. From the point of view of the weather conditions it has been a good year: after a considerably rainy winter, though not particularly cold, the spring proved very regular both in its rainfalls and its temperatures. As for the quantity the harvest is within the average of the last 2-3 years. The rains, with alternating phases, went on until the middle of June, whereas the periods with high temperatures alternated in June and July with cooler rainy moments.

Characteristics of the product: Wines with good acidity, with soft structures and not overly aggressive tannins.

Amount of stars: four



EN ISO 9001:2008
Certificato Nr. 20 100 122007120