



FANTI

2014 “POGGIO TORTO” TOSCANA IGT ROSSO

Grape varieties: 60% Sangiovese, 25% Merlot, 10% Syrah
and

5% Cabernet Sauvignon

Vineyards: 21 hectares

Age of the vines: 7-15 years

Hectare yield: 70 q.li/ha

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

Fermentation temperature: 28°C

Vinification: 15 days in stainless steel tanks at a controlled
temperature (maximum 28°C)

Ageing in wood: 8 months in oak barrels, 50% in barriques of
3 hl and 50% in big oak barrels of 50 hl

Elevation in bottle: 4 months

Alcohol content: 13.5%

Characteristics:

Colour: deep ruby red with purple tones

Perfume: fresh, with scents of red and black fruits, and spicy
notes

Flavor: Perfect equilibrium between the persistence of the
tannin and the fresh acidity of the wine. Long ending with
balsamic notes

Available formats: bottles of 0.750 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.



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Certificato Nr. 20 100 122007120