



FANTI

BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

From the single vineyard "Le Macchiarelle", planted by Filippo Fanti in 1980, comes the Brunello Riserva, produced only in the best vintages. From the oldest vineyard of the estate arises a wine provided with structure, character and complexity, excellent characteristics given to it also by the combination of soil, exposure and age of the vineyard.

2015 BRUNELLO DI MONTALCINO DOCG RISERVA «VIGNA LE MACCHIARELLE»

Grape variety: Sangiovese

Vineyards: 2.5 hectares

Age of the vines: 35 years

Soils: medium texture, rich in galestro and well draining

Altitude: 250 m a.s.l.

Yield: 30 quintal/hectare

Harvest: manual, third week of October

Vinification: after a manual selection on the sorting tables, the grapes undergo alcoholic and malolactic fermentation for 35 days in stainless steel tanks at a controlled temperature.

Barrel ageing: 24 months in French tonneaux of 500 lt.

Bottle ageing: 30 months.

Alcohol content: 15.5 %

Acidity: 5.1 g/l

Sugar content: 1.1 g/l

Tasting Notes:

Color: deep ruby red with garnet nuances.

Nose: balsamic notes of anise, cloves, juniper and Mediterranean forest.

Palate: intense hints of black berries, fried figs, nutmeg and licorice. Full body with firm and enveloping tannins. The end is persistent and long finish.

Available formats: bottles of 0.750 lt., 1.5 lt., 3 lt.

Packaging: wooden case.

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:

95/100 James Suckling

97/100 Wines Critic

92/100 Vinous

96/100 Doctor Wine

93/100 Wine Advocate

95/100 Wine Spectator



TENUTA FANTI
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www.tenutfanti.it

