FANTI

ROSSO DI MONTALCINO DOC

From the attentive selection of grapes in the 15 hectares registered to Rosso di Montalcino arises this wine, which is characterized by freshness and elegance. The aging in the wood gives to the wine roundness and pleasantness, making it perfect for every occasion.

2020 ROSSO DI MONTALCINO DOC

Grape variety: Sangiovese
Vineyards: 15 hectares
Age of the vines: 15-20 years
Soils: rich in schist and galestro
Altitude: 150-420 m a.s.l
Yield: 70 quintal/hectare

Harvest: manual, second half of September to the first week of October
Vinification: after the manual selection on the sorting table, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 26 °C)
Barrel ageing: 6 months in oak barrels, 60% in barriques of 225 l and 40% in big oak barrels of 30 hl
Bottle ageing: 3 months

Alcohol content: 14%
Acidity: 5,2 g/l
Sugar content: 0 g/l

Tasting Notes:
Color: bright ruby red.
Nose: cherry and raspberry gives sweet and elegant notes.
Palate: Decisive attack with sweet notes of small red fruits previously perceived by the nose. The tannins are fine and the acidity which accompanies the drink makes it fresh and pleasing.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:
2020 season opens with a spring characterized by some rain and, in the last days of March, snow. The latter goes along with the sprout of the gems, without damaging them. May and June distinguished by good temperatures, that helped to ensure an adequate development of the grapes. The summer is characterized by slightly high temperatures which, contrasted by a proper management of the foliage, guarantee an optimal maturation of the grapes in the month of September. Then, this balanced seasonal trend gave a concordance between phenolic maturation and technical maturation of our bunches.

Number of stars: five.

CERTIFICATO
CSQA
Certificazioni S.r.l. autorizzato con D.D. n°6890 del 10.11.04 CODICE N°329
PRODOTTO DA AGRICOLTURA INTEGRATA
Prodotto in: Toscana - Siena - Montalcino
Origine materia prima: Toscana - Siena Montalcino

QUALITY SYSTEM CERTIFICATION
DNV·GL
ISO 9001

TENUTA FANTI
Castelnuovo dell'Abate – Montalcino
www.tenutafanti.it