



## BRUNELLO DI MONTALCINO DOCG

The first vintage of Brunello di Montalcino dates back to 1980 and it is the selection of 10 hectares of Sangiovese located on the different slopes of the Castelnuovo dell'Abate area. This wine represents the beginning of Filippo Fanti's history in the wine world and contains all the characteristics of the different vineyards of the estate: elegance, structure and territoriality.

### BRUNELLO DI MONTALCINO DOCG

**Grape variety:** 100 % Sangiovese

**Vineyards:** 10 hectares

**Age of the vines:** 21-31 years

**Soils:** rich in schist and galestro

**Altitude:** 150-420 m a.s.l.

**Yield:** 60 quintal/hectare

**Harvest:** manual, from half September to the first week of October

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

**Barrel ageing:** 24 months in oak barrels, 50% in bariques of 225 l and 50% in big oak barrels of 30 hl

**Bottle ageing:** 18 months

**Alcohol content:** 14.5 %

**Acidity:** 5.4 g/l

**Sugar content:** <0.5 g/l

#### Tasting Notes:

**Color:** bright ruby red, medium intensity.

**Nose:** strong hint of licorice followed by notes of red fruits such as red current and raspberry. A pleasant note of almond accompanies the balsamic aromas of sage.

**Palate:** the attack shows lots of flavors: it recalls the aromas perceived at the nose. The tannins are elegant, super fine and all over the mouth: the result is a very pleasant sweet sensation on the finish. Lingering and long finish.

**Available formats:** bottles of 0.375 lt., 0.750 lt., 1.5 lt., 3 lt.

#### Seasonal weather conditions:

The winter was rainy and cold. The average spring rainfall made it possible to create water reserves to overcome the hot summer months. July, August and September were characterized by excellent temperature variations, with sunny days and cool and breezy nights, which favored the production of perfectly ripe grapes, with high acidity and a nice aromatic potential.

**Number of stars:** five.



TENUTA FANTI  
Castelnuovo dell'Abate – Montalcino  
[www.tenutafanti.it](http://www.tenutafanti.it)

