



# Fanti: one of the historical estates in Montalcino









1800

Since the early XIX
century the Estate
belongs to the Fanti
family who grew
grapes and olive trees
since then

1980
First vintage of Fanti
Brunello di Montalcino

2006

2001 Brunello di Montalcino Fanti was awarded as the 23° wine in the world ranking by Wine Spectator **TODAY** 

After 200 years of experience and supported by a team of highly motivated people with a genuine passion for their jobs, the Fanti Estate has made its brand loved and polular in more than 35 countries in the world

1970

Filippo B. Fanti take the lead of the Winery

2004

Construction of the new cellar

2007

Elisa Fanti,
With her degree in agronomy,
starts managing the winery full time
by her father's side



## The Estate

### The estate extends over a surface of 750 acres with different cultivations

130 acres cultivated as specialised vineyard:

100 acres of Sangiovese

30 acres other local and international

varieties



250 acres planted to grains and 120 acres are made up of woods



250 acres of century-old olive groves with 8.500 olive trees of different varieties





# In the vineyards: farming practices

The grapes used to make the Fanti wines are 100% grown at the estate and sustainably framed

- NO chemical fertilizers, the green manure is practiced to add organic nutrients to the soil
- NO herbicides, any kind of infesting weed is mechanically removed
- NO systemic fungicides and pesticides treatments, the vineyards are checked on a daily base to be able to react immediately if the need arises
- Careful canopy management, crop thinning and manual harvest









# In the cellar

- Once in the cellar, first the handpicked bunches and then the de-stemmed grapes undergo a second manual selection on two different sorting tables
- Long skin-contact maceration (up to 35days for the Brunello), gentle pumping over cycles in 16 technologically advanced computer-controlled stainless steel vats (115hl) where the grapes from each vineyard are separately vinified
- Carefully selected french oak barrels of different sizes (225lt Barriques, 500lt. Tonneaux, 3300lt large casks) are used to age the red wines
- Long bottle ageing in perfect temperature/humidity conditions before releasing each new vintage.









# THE VINEYARDS











