FANTI

BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO»

The five oldest vines contribute to create this selection of Brunello, the Vallocchio. This wine is produced in an area of Castelnuovo dell'Abate which had the certificate of being the most popular Sangiovese. This wine gives structure, minerality and a rich organoleptic profile.

Only in the best years

2020 BRUNELLO DI MONTALCINO DOCG «VALLOCCHIO» DECENNALE

Grape variety: Sangiovese
Vineyards: 4 hectares
Age of the vines: 25-42 years
Soils: medium texture, rich in galestro and well draining
Altitude: 330-370 m a.s.l.
Yield: 70 quintals per hectare
1st vintage produced: 2010

Harvest: manual, from the second half of September to the middle of October
Vinification: after a manual selection on the sorting tables, the grapes undergo alcoholic and malolactic fermentation in stainless steel tanks at a controlled temperature.
Barrel ageing: 36 months, 60% in big oak barrels of 30 hl and 40% in tonneaux of 500 l.
Bottle ageing: 6 months.

Alcohol content: 15,5%
Acidity: 5,3 g/l
Sugar content: 1 g/l

Tasting Notes:
Color: Intense and ruby red color
Nose: intense notes of dark red fruits (small black plums, black cherries under spirit and mulberry) open the aromatic profile that is complex on notes of spices (in which delicate white pepper stands out) and extra dark chocolate
Palate: rich, full-bodied and very persistent. At the entrance you can immediately perceive the complexity and structure of this selection in which the spicy notes make room for the red fruit perceived on the nose. The tannic texture, present but not dominant, accompanies and maintains vivacity

Available formats: bottle of 0.750 lt. , 1,5 lt, 3 lt, 6 lt, 9 lt, 12lt.

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.

AWARDS:
94/100 Wine Spectator
93/100 Wine Advocate
93+/100 Luca Gardini
93/100 Kerin O'Keefe
95/100 J. M. Palmieri
92/100 James Suckling
92/100 Wines Critic
95/100 Michael Godel
93/100 Vinous