FANTI

ROSSO DI MONTALCINO DOC

A wine rich in fruity aromas and pleasant drinkability, produced from the careful selection of grapes from the vineyards destined for Rosso di Montalcino.
The maturation in wood gives it softness making it perfect for any occasion.

2023 ROSSO DI MONTALCINO DOC

Grape variety: Sangiovese
Vineyards: 15 hectares
Age of the vines: 15-20 years
Soils: different types of ground because vineyards are located in different areas
Altitude: 150-420 m a.s.l
Yield: 90 quintal/hectare
1st vintage produced: 1980

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
Barrel ageing: part in barriques of 225 l and part in big oak barrels of 30 hl
Bottle ageing: until commercialization

Alcohol content: 14,5%

Tasting Notes:
Color: intense and brilliant ruby red.

Aroma: intense and persistent bouquet, dominated by ripe red fruit notes of sour cherries, cherries, and black cherries — both sweet and slightly bitter — as well as blackcurrant. Elegant citrus hints of blood orange peel emerge.
As the wine evolves in the glass, the fruity component is accompanied by the spicy aromas of white pepper and ginger, completing a complex and harmonious aromatic profile.

Taste: delicate and elegant tannins, well integrated into the wine's structure. The fruity component, consistent with the nose, is initially predominant, then gradually gives way to balsamic notes of rhubarb. The palate is fresh, with a pleasant minerality and a balanced, long-lasting finish.

Taste: Available formats: bottles of 375 ml and 750 ml.

AWARDS:
94/100 James Suckling

Seasonal weather conditions:
2023 is characterized by an aromatic complexity of wines.
The season has been open with a mild and rainy winter that has restored the underground water reserves. The months of May and June were characterized by low temperature and many rainfalls. The summer period has passed with a regular course ended with a drop in temperatures during the first half of September: the important daily thermal excursion favoured a gradual and homogeneous phenolic maturation.