FANTI

BRUNELLO DI MONTALCINO DOCG

This wine is produced from the selection of 10 hectares of old Sangiovese vines planted in the hills surrounding Castelnuovo dell'Abate. It represents the set of characteristics that are expressed in the different areas of the estate: elegance, structure and minerality.

2021 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: 70 quintal/hectare
1st vintage produced: 1980

Harvest: manual, from half September to the first week of October
Vinification: in stainless steel tanks at a controlled temperature.
Barrel ageing: 36 months (50% in large barrel, 50% in tonneaux and barrique, of which 5% in the first pass and 95% in the second pass)
Bottle ageing: min. 5 months.

Alcohol content: 15,5 %

Tasting Notes:
Color: dark ruby red with garnet reflections
Nose: explosive balsamicity that envelops the nose and binds to intense notes of red fruit such as sour cherries in spirit
Palate: body, structure and balance. The balsamic notes that stand out on the nose develop elegantly, integrating perfectly with the fruity component.

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

Seasonal weather conditions:
2021: After a winter characterized by rainfall and low temperatures, spring is outlined by budding, put to the test by a frost in the first ten days of April. The vines, however, recovered with the warm temperatures of May, having also a differentiation of new buds. The high summer temperatures led to the need of managing the canopy, in order to avoid sunburn of bunches, and the diurnal range benefited the health of the grapes and contributed to the production of wines with very complex and intense organoleptic qualities, distinctive of the vintage.



RICONOSCIMENTI:
97/100 Luca Gardini
96/100 Tony Wood
95/100 Wine Spectator
94/100 James Suckling
93/100 Wines Critic
93/100 Wine Advocate
93/100 Wine Align