

Fanti

BRUNELLO DI MONTALCINO DOCG

In Montalcino, the 2016 vintage was characterized by a winter with rainfall, low temperatures and just a light episode of snow in January. Early spring was characterized by average rainfall for the period, also during the vegetative phase that began in April. Flowering began after the middle of May and the plants revealed excellent vegetative health. The first half of June was rainy, with temperatures rising close to 30°C only in the last ten days, when the weather was very sunny with good ventilation. This seasonal trend ensured the plants an excellent vegetative balance.

A regular veraison starts from the middle of July, and the rainfall created the typical conditions for a great vintage, supplying enough water to balance the high temperatures of July and then August. Ripening was therefore slow, which is very important for both the aromas and the quality of the tannins. September and October conditions of rain combined with good ventilation allowed a healthy grape harvest with important organoleptic characteristics.

Winery: Fanti

Wine: Brunello di Montalcino DOCG

Vintage: 2016

James Suckling Rating: 95 Points

Grape variety: 100% Sangiovese

Vineyards: Surface: 10 hectares. Age of the vines: 20 - 30 years.
Yield: 60 q.li/ha.

Harvest: from mid-September to the first week of October

Vinification: 25-30 days in stainless steel tanks at a controlled temperature (maximum of 28°C)

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

Bottle ageing: 18 months

Alcohol content: 14.5%

Characteristics:

Colour: bright ruby red, medium intensity.

Nose: strong hint of liquorice 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 is flavoursome: 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.



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**BRUNELLO DI MONTALCINO
VALLOCCHIO DOCG 2016**

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Winery: Fanti**Wine:** Brunello di Montalcino Vallocchio DOCG**Vintage:** 2016**James Suckling Rating:** 95 Points**Grape variety:** Sangiovese**Vineyards:** 20-30 year old vines. 60 q.li/ha**Harvest:** first week of October**Vinification:** 28°C; 30 days in stainless steel tanks at a controlled temperature (max 30°C)**Barrel ageing:** 24 months in wood, 50% in tonneaux of 500 lt and 50% in big oak barrels of 30hl**Bottle ageing:** 18 months**Alcohol content:** 14.5%**Characteristics:***Colour:* intense ruby red with garnet nuances.*Nose:* Sweet spices such as cardamom follow the pleasant sweet notes of caramel and icing sugar.*Palate:* the attack shows balsamic notes of eucalyptus, spice notes pepper and fruity notes of black cherry. Structured and full body with soft tannins that give smoothness on the finish.