



Fanti Brunello di Montalcino

Varietal: 100 % Sangiovese.

Soil: Rich in schist and galestro

Elevation: 150 – 400m ASL

Practice:

Dry Extract: gr / liter

Appellation: Brunello di Montalcino

Production: cs

Alcohol %: 15

ph:

Residual Sugar: 0.5 gr / liter

Acidity: 5 gr / liter



Tasting Notes: 2015 The 2015 Brunello di Montalcino reveals an elegant bouquet with bright aromas of wild berry, blue flower and soft spice. These elements are carefully balanced to build the intensity and subtle but enduring power of the wine. There is firm structure at the back, and the wine is defined by its attractive but integrated acidity. You have all the essentials here for a pairing of hearty cheese ravioli topped with black truffle shavings

2016 The Fanti 2016 Brunello di Montalcino comes roaring out with terrific intensity and balance. This vintage certainly marks a landmark for the Fanti family as I don't remember a new release as confident and impactful as this. The wine is round and smooth, with layers of dark fruit, cherry and spice. These various aromas blend nicely, showing the right contrasts where necessary. This is a classic expression of the vintage with some of the extra texture and power (a shorter aging is done in a combination of barrique and botte, with the rest in bottle) that defines this estate located in the Castelnuovo dell'Abata area.



Aging: 24 months in oak barrels, 50% in barriques of 225 l and 50% in big oak barrels of 30 hl. Bottle ageing: 18 months

Vinification: : In stainless steel tanks at a controlled temperature (maximum of 28°C)

Food Pairing : Red meat, game and poultry like pheasant and dishes that include truffle. The Tuscan Pecorino cheese

Accolades

2016 Wine Advocate – 94+pts

2015 James Suckling– 95 pts

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