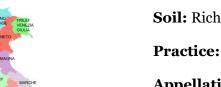


Fanti Brunello di Montalcino



Varietal: 100 % Sangiovese.

Soil: Rich in schist and galestro

Dry Extract: gr / liter

Elevation: 150 – 400m ASL

Appellation: Brunello di Montalcino

Production: cs

Alcohol %: 15

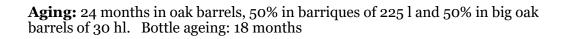
ph:

Residual Sugar: 0.5 gr / liter

Acidity: 5 gr / liter



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.



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