



Fanti Brunello di Montalcino “Vallocchio”



Varietal: 100 % Sangiovese.

Soil: Clay rich soils of marine origin

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: Brunello di Montalcino

Productioncs

Alcohol %: 15.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: What a nose of dried meat, tar, tobacco, dried boysenberries, red licorice and baking spices. Hearty tannins surround the full-bodied palate from every side, wringing bursting acidity from a full-throttle core of ripe, chewy fruit. The power and intensity are undeniable, but as you seep in the rich dried spices and died meat on the finish, you catch a glimpse of crystalline acidity through the looking glass. Drink in 2025.

Aging: 30 months in wood, 50% in tonneaux of 500 lt and 50% in big oak barrels of 30hl

Vinification: 30 days in stainless steel tanks at a controlled temperature (max 30°C).

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

Accolades

2015 James Suckling– 97 pts

2015 Wine Advocate – 94 pts

2013 Wine Advocate – 92 pts

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