



# *Fanti*

## *Brunello Riserva*



**Varietal:** 100% Sangiovese

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Toscana, Italy

**Production:**

**Alcohol:** 14.5%

**Acidity:** 5.3 g/l

**Residual Sugar:** 0.7 g/l

**pH Level:**

**Tasting Notes:**

Deep ruby red with garnet nuances. Notes of mature red fruits (raspberry and marasca) and spices such as cinnamon, nutmeg and vanilla. Tannins are firm. The structure is well supported by high acids. Long lasting finish. The retro nasal recalls perfectly the nose.

**Aging:**

36 months in French tonneaux (500 litres).

**Winemaking:**

35 days in stainless steel at controlled temperature.

**Food Pairing:**

**Accolades:**

2012 Wine Spectator – 94 pts  
2012 Robert Parker – 90 pts  
2012 James Suckling – 92 pts  
2010 James Suckling – 97 pts