



Fanti

Rosso di Montalcino



Varietal: Sangiovese 100%

Elevation:

Practice:

Dry Extract:

Appellation: Toscana, Italy

Production:

Alcohol: 14%

Acidity: 5.2 g/l

Residual Sugar: .5 g/L

pH Level:

Tasting Notes:

Bright ruby red, medium intensity. Aromas of cherry and red currant followed by hints of eucalyptus, liquorice, rose and white pepper. Tannins are fine and elegant. The palate has a good correspondence to the nose. It has good acidity that leads to a long and fresh finish. Slightly balsamic in the retro-nasal.

Aging:

12 months in oak barrels, 60% in barriques of 225 l and 40% in big oak barrels of 30 hl.

Winemaking:

20-25 days in stainless steel tanks at a controlled temperature (maximum 26°C)

Food Pairing:

Accolades:

2015 James Suckling – 92 pts

2012 James Suckling – 91 pts