

# Classico

Fine Wines & Spirits  
est. 2000

# Fanti Rosso di Montalcino



**Varietal:** Sangiovese Grosso

**Appellation:** Rosso di Montalcino

**Alcohol %:** 13.5

**Sugar:** 1.3 g/l

**Production:** 4000 cases

**Barrel Aging:** 60% Barrique (225 L) 40% Large Cask (30 HL Botti)



#### **Tasting Notes:**

Another delicious Rosso di Montalcino from Fanti with shaved chocolate, dried cherry, and strawberry notes. Medium body, fine tannins, and an intense fruit driven finish.

#### **Winemaking:**

Selection of the harvested grapes with three sorting tables. Destemming and crushing with fermentation and maceration in stainless steel vats. The must is pumped over the cap repeatedly at a controlled temperature. The malolactic fermentation takes place in the stainless-steel tanks before the ageing in the oak barrels

#### **Food Pairing:**

Ultimate wine for grilled steak, marinated and grilled portabello mushrooms over polenta, a classic with stewed cinghiale ragù over pappardelle.

## Accolades

**2022 94 pts, James Suckling**

3908 E Broadway Rd Suite 100 Phoenix AZ 85040

p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)