

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



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