

ClaSSicO

Fine Wines & Spirits
-est. 2002 -

Fanti

Brunello di Montalcino



Varietal: 100 % Sangiovese.

Soil: Rich in schist and galestro

Elevation: 150 – 400m ASL

Practice:

Dry Extract: gr / liter

Appellation: Brunello di Montalcino

Production: cs

Alcohol %: 15

ph:

Residual Sugar: 0.5 gr / liter

Acidity: 5 gr / liter

Tasting Notes: Offering dark fruit and an articulate bouquet with elements of ripeness and balsamic herb, releases its aromas in swells of licorice, dark plum, cured tobacco and sweet potting soil. In terms of palate, this Brunello delivers much of its intensity in an upfront manner with a blast of ripe fruit that fades quietly over the mid-palate. The tannins are softly integrated.

Aging: 24 months in oak barrels, 50% in barriques of 225 l and 50% in big oak barrels of 30 hl. Bottle ageing: 18 months

Vinification: In stainless steel tanks at a controlled temperature (maximum of 28°C)

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

Accolades

2019 **94pts** Wine Advocate

2016 **94pts** Wine Enthusiast



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