

# Classico

Fine Wines & Spirits  
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# Fanti Brunello di Montalcino “Vallocchio”

**Varietal:** 100 % Sangiovese.

**Soil:** Clay rich soils of marine origin

**Elevation:**

**Practice:**

**Dry Extract:** gr / liter

**Appellation:** Brunello di Montalcino

**Production:**

**Alcohol %:** 15.5

**pH:**

**Residual Sugar:** gr / liter

**Acidity:** gr / liter

**Tasting Notes:** What a nose of dried meat, tar, tobacco, dried boysenberries, red licorice and baking spices. Hearty tannins surround the full-bodied palate from every side, wringing bursting acidity from a full-throttle core of ripe, chewy fruit. The power and intensity are undeniable, but as you seep in the rich dried spices and dried meat on the finish, you catch a glimpse of crystalline acidity through the looking glass. Drink in 2025.

**Aging:** 30 months in wood, 50% in tonneaux of 500 lt and 50% in big oak barrels of 30hl

**Vinification:** 30 days in stainless steel tanks at a controlled temperature (max 30°C).

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

## Accolades

2019 **94** pts Wine Enthusiast

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