

Cantine Fanetti

Vino Nobile di Montepulciano Riserva 2017

Brand History

The Tenuta Sant'Agnesa Estate has been producing wines, olive oil and grains in Montepulciano since the mid-1800s, originally by Elisabetta Fanetti's great-great-grandfather Giuseppe Andreucci. In the 1920s, Elisabetta's grandfather, Adamo Fanetti, converted additional land from the estate to grape production and began the Cantine Fanetti. The vineyards are in the heart of *Nobile* production. The lands of medium blend soil, with a prevalence of Pliocene age clay, where can be found fossils. The growing system is the classical guyot but experiments are also being made with the spurred cordon, with a minimum use of treatments to have healthy grapes, selected by hands. 100% Estate fruit.

Appellation

Our *Nobile* was the first wine in Italy to have D. O. C. G. In particular our yellow label was the first for this wine and we continue to use it, just changing the year of the harvest.

Varietal Content

80% Sangiovese (Prugnolo Gentile); 15% Canaiolo; 5% Mammolo

Winemaking

The must ferments in tanks of reinforced concrete. The maceration lasts 20 days, with a temperature of 25 C. Daily the wine is turned. The malolactic fermentation comes naturally in December. The wine is aged in Slavonian oak casks for 4 years and more.

Produced with selected grapes bunch by bunch, it is aged in oak and wild chestnut barrels: from the initial ruby color it changes to orange with prolonged aging, assuming a delicate scent of violets and a slight bitter taste which binds perfectly with the roast game and red meat in general. Dry to drink, it leaves the palate completely free, so it is also excellent as a digestive. Despite having a very high alcohol content, however, due to its extraordinary softness, it remains extremely light on the palate and on the more delicate stomach. By the most demanding gourmets it is considered one of the best Italian roast wines. finally, it was the first Italian wine to obtain the D.O.C.G.

Analysis

Alcohol	14.5%
Acidity	5%
RS	.5%

