

# FANTI

**Year Founded:** 1970s

**Region:** Tuscany, Italy

**Owner/Winemaker:** Filippo Fanti

**Fun Fact:** The 300-hectare estate features 30 hectares of olive trees, some of which are 200 years old.

**-Organic-**

The Fanti Family has been producing wine and extra virgin olive oil in Tuscany for nearly 200 years. In the 1970s, current owner Filippo first took over the Estate, marking a major turning point in its history. After redesigning and replanting across its 300 hectare property, an innovation-meets-tradition winemaking technique has resulted in extremely high-quality grape growing, all while avoiding any non-organic fertilizers. Eighty percent of the plantings in the vineyards are Sangiovese or Sangiovese Grosso, a focus that reinforces the family's commitment to the quality wine of the region and which is reflected in Fanti's highly rated Brunelli. Filippo's daughter Elisa joined the



team in 2007 and has since been instrumental in reinforcing their position in the international market. When Filippo decided to reconfigure their 300 hectare property, he allocated 50 hectares to be grape vines, just half that of the olive grove. He apportioned other plots of the property to crops and woodlands in a layout that was designed to nurture the vineyards. With soil that is laden with limestone and clay, optimal daytime sun exposure and a nighttime thermal drop, the viticulture is carefully orchestrated to mirror the flavors and aromas of both the grape and the territory. The winery itself is partially built into a hill to reduce visual impact and protect the scenery. Inside the winery, Filippo himself has carefully selected everything, from the sorting table, stainless steel vats and pumpover system to a very high standard of barrel selection. As a result, Fanti continues to produce hallmark Southern Montalcino wines with the help of their surrounding terroir and passion for making approachable wines for new wine makers and seasoned pros alike.

## Brunello di Montalcino 2021



100% Sangiovese. The first vintage of Brunello di Montalcino dates back to 1980 and it is the selection of 10 hectares of Sangiovese located on the different slopes of the Castelnuovo dell'Abate area. This wine represents the beginning of Filippo's history in the wine world and contains all the characteristics of the different vineyards of the estate: elegance, structure and territoriality. Vinified in stainless steel. Aged for 24 months, 50% in new barrels. Further aged 18 months in bottle.

**95 Points – Wine Spectator** – *“Packed with cherry and raspberry fruit, this red also exhibits rose, mineral and Mediterranean scrub aromas and flavors. Coiled tightly, picking up eucalyptus and gripping tannins on the finish.”*

**94 Points – James Suckling** – *“Aromas of dark berries, light caramel, coffee, balsamic, smoke and dried strawberries follow through to a medium body with firm, chewy tannins and lots of new oak. Yet, it turns crisp and lively at the finish.”*