

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 2020



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 36 months, 60% in big oak barrels of 30 hl and 40% in tonneaux of 500 l. Further aged 6 months in bottle.

94 Points – James Suckling – *“Filigree complexity here with a multilayered profile, including balsamic tones, not so obvious red cherries and dried fruit, licorice, light camphor and fresh violets. Full-bodied, energetic palate with firm, velvety tannins and a chalky finish. Crisp, integrated acidity. Rich and vibrant, despite some warmth.”*

94 Points – Wine Enthusiast