

# Cantine Fanetti

## Vino Nobile di Montepulciano Riserva 2014



### 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

85% Sangiovese (Prugnolo Gentile); 10% Canaiolo; 5% Mammolo

### Vintage Notes

During the 2014 we had a good summer season, not too hot. Fortunately, we did a early harvest in September before the rainy October, so we had a good quality wine.

### 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.

### Analysis

Alcohol	14%
Acidity	5%
RS	.5%
Cs	600 12pk