

Cantine Fanetti

Vino Nobile di Montepulciano Riserva 2015



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

For harvest in 2015 we can say that we had a hot summer, but the rain that we had for few days in August was very helpful so the temperature, returned to average or slightly lower, allowed the grapes to have the right level of ripeness in September for the harvest.

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