

Cantine Fanetti

Rosso di Montepulciano 2016

Brand History

The Tenuta Sant'Agnese 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); 15% Canaiolo

Vintage Notes

In 2016 the summer wasn't very hot, with many days of rain especially in June. Instead in September, in the first part of this month, the temperature was higher than usual, so this helped the ripeness of the grapes for a good 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 steel for 2 years and in Slavonian oak casks for 1 year.

Analysis

Alcohol	13.5%
Acidity	5%
RS	.5%
Cs	600 12pk

