



VISCONTI S.S.



SANT'ANTIMO ROSSO D.O.C.

In 1990, Carla Visconti, wife of Flavio Fanti, decided to make her Brunello di Montalcino, from the vineyards La Palazzetta. Respect for the territory, care for the vines, and responsible winemaking come together in this intense and powerful traditional style wine.

<i>Production area</i>	<i>Castelnuovo dell'Abate - 365 m above the sea level</i>
<i>Soil characteristics</i>	<i>Limestone rich in stone marl</i>
<i>Grapes</i>	<i>Sangiovese e Colorino Toscano</i>
<i>Planting density</i>	<i>5.500 plants/Ha</i>
<i>Vineyards b. sistem:</i>	<i>Spur pruned</i>
<i>Age of vineyards:</i>	<i>about 5-15 years older.</i>
<i>Alcohol</i>	<i>14,50%</i>
<i>Vinification</i>	<i>The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.</i>
<i>Aging</i>	<i>1 year in french tonneaux</i>
<i>Bottle-Aging</i>	<i>2 months</i>
<i>Colour</i>	<i>Intense ruby with purple reflections</i>
<i>Bouquet</i>	<i>Soft fruity notes</i>
<i>Taste</i>	<i>Cherry, soft tannins, good acidity</i>
<i>Pair with</i>	<i>Meat, cheese, light food.</i>

Organic certification: from harvest 2018



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