



FANTI Brunello di Montalcino 2016

Jancis Robinson

16 POINTS

“ Aged for 24 months in oak barrels, of which 50% was barrique and 50% large 30-hl oak casks. Mid ruby. Intriguing, savoury-sweet spice nose that still is a little closed on the fruit. Very slowly and with lots of aeration cherry fruit emerges. Fragrant, tangy and almost a little tart on the palate, while the finish shows a better balance between the fruit, the plentiful acidity and the coating tannins. The fruit concentration is just enough to counteract the acidity. ”

About Jancis Robinson

Described by Decanter magazine as 'the most respected wine critic and journalist in the world', Jancis writes daily for JancisRobinson.com (voted first-ever Wine Website of the Year in the Louis Roederer International Wine Writers Awards 2010), weekly for The Financial Times, and bi-monthly for a column that is syndicated around the world. She is also editor of The Oxford Companion to Wine, co-author with Hugh Johnson of The World Atlas of Wine and co-author of Wine Grapes - A complete guide to 1,368 vine varieties, including their origins and flavours, each of these books recognised as a standard reference worldwide.



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