

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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