



Online Enotec MASTER INFORMATION SHEET Form / Modulo SCHEDA INFORMATIVA MASTER online

Complete Wine Name

Vino Nobile di Montepulciano Riserva

Vintage (Year only)

2017

General Information

Company Legal Name

Fanetti- Tenuta S. Agnese

Brand Name

Fanetti- Tenuta S. Agnese

Brand History

The Sant' Agnese Estate has now been run by three generations of the Fanetti family, beginning with Adamo, followed by Giuseppe, and now Elisabetta, who picked up her father's secrets over the years by accompanying him through the vineyards as a young girl. The first renaissance of the Vino Nobile took place in the 1920s, thanks to Adamo Fanetti. He brought his wine to the wine fairs that took place in Siena in the 1930s, and from that moment the wine's fame was assured. Awards came quickly, including international recognition, such as the gold medals won at the Grands Prix of Paris, Ljubljana and Milan. Fanetti was the Vino Nobile, and the two would become synonymous. Adamo was one of the founders and early promoters of the wines of Montepulciano, eventually helping to create the Vino Nobile di Montepulciano DOCG.

Winemaker Name

Elisabetta Fanetti

Key Wine Facts

Product Group (Red, White, Rose, Sparkling, etc.)

Red Wine

Grape varietal(s). Please include % of each grape listed.

80 % Prugnolo gentile- Sangiovese

15 % Canaiolo

5 % Mammolo

Alcohol % on Laboratory Analysis

14.60 %

Alcohol % on Label

14.5 %

Acidity %

5.5

Residual Sugar

1.3

Vineyard

Province/Region (Abuzzo, Basilicata, Marche, Piemonte, etc.)

Toscana

Appellation Name/Zone

Montepulciano

Appellation Quality

DOCG

Zone or Appellation History

Montepulciano is one of the main wine-growing areas of Tuscany, and its history has been intertwined with the cultivation of vineyards and the production of quality wines for centuries. The wine was well known in medieval times. Pope Paul III (Pope between 1534-1549), a noted wine connoisseur, had it brought directly from Montepulciano to stock his wine cellars. The Tuscan region overall is hilly, with about a quarter of the Tuscan landscape mountainous and a scant 8 percent is officially classified as flat. Approximately 57,942 hectares of the region's nearly 23,000 square kilometers is under vine. Soils in Tuscany range from soft and crumbly, marl-like clay-limestone and dense sandstone in the Apennine foothills to sandy clay around San Gimignano and gravelly clay and sandy soils in the Bolgheri and Maremma areas. Tuscany's climate is Mediterranean with dry, hot summers; warm springs; and mild, rainy autumns and winters. Variations in altitude, exposition, and diurnal temperatures in the foothills contribute to climatic conditions that help balance the sugar, acidity, and aromatics in the grapes—primarily Sangiovese—planted there. source: SevenFifty Daily

Single Vineyard or Commune?

Commune

Vineyard Name

Fanetti

Vineyard History

The estate encompasses 112 hectares of land on the slopes below the old town center of Montepulciano. The vineyards are located right in the middle of the Nobile zone, 3km from the historical center of Montepulciano. The oldest one dates back to 1964, while the youngest was planted in 2000. The vines are meticulously taken care of by the owner and her colleagues, who together administer the winter pruning, the thinning of the grapes, and the scrupulous selection of the grapes at harvest time. Vine density is 3,000 plants per hectare, and the land is of Pliocene origin, comprised primarily of sandy clay.

Harvest & Winegrowing

Harvest method

By hand

Describe the weather during this growing season-what challenges did you face?

Very sunny weather

Harvest Date/Vendemmia

September

Winemaking

How did you sort the fruit? Manually or with vibrating table? Please describe.

Manually

Did you crush and destem, or did you use the stems?

Destem

Type of yeast used? Commercial or indigenous?

No

Malolactic Fermentation?

Yes

Fermentation temperature

28

If wood, what is the barrel size, age & type of oak?

Rovere di Slavonia

Aging time in stainless tank or wood, etc.

Minimum 3 years in wood

Additional aging time in bottle

6 months

Aging Potential

50 years

Tasting Notes

Describe the wine's COLOR

Red ruby

Food pairings/abbinamenti gastronomici

Roasted meat, steak and dry cheese

Packaging and Packing

Type of bottle closure

Natural Cork

Container Type

Bottle

Container Material

Glass

Case Box Material

Cardboard

Bottle type and color (Burgundy, Bordeaux, Renning, etc.)

Bordeaux

Weight per FULL bottle in LBS (bottle + wine)

2.98 LB

Bottle Dimensions

	Width	Height
Dimensions in INCHES	2.76	11.42

Bottles per Case

12 pack (8,00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Case Dimensions

	Length	Width	Height
Dimensions in INCHES	12.99	9.45	12.99

Cases / Pallet Configuration

12-Pack: 56 cases / pallet

Layers / Pallet

4

Cases / Layer

14

UPC Code

8032642550072 Verified 05102022

COLA #

20175001000655 verified 05102022

Estimated Total Bottles to be allocated to the U.S.

Around 2000 bottles

