

AZ. AG. FASTELLI



The Fastelli Estate, owned by Mauro Fastelli, is located northwest of Montalcino at approximately 350 m. (1135 ft.) above sea level. It was purchased by the Fastelli family in 1965 and renovated in 1970. Mauro is one of the original 16 producer to form the now famous Consorzio del Montalcino. Currently there are over 180 producers and still growing. Further renovations are currently underway to update and enlarge the vinification and ageing cellars. The estate encompasses 6.5 Ha. (16.25 acres) of land. 4.5 Ha. (11.25 acres) are specialized for the production of Brunello and Rosso di Montalcino. 25,000 bottles are produced annually; 18,000 of Brunello and 7,000 of Rosso di Montalcino. The Rosso di Montalcino is produced with the same grapes as the Brunello but aged for only one year. Mauro Fastelli comes from the traditional school of winemaking. Exclusive use of large Slavonian oak is used in developing his wines. While more and more people use small French barrels (barrique), Mauro uses time for his refinement. The result is a wine of deep, muscular and austere structure with beautiful curves and well integrated flavors.

BRUNELLO DI MONTALCINO

REGION: Toscana

WINEMAKER: Mauro Fastelli and Paolo Vagaggini

VARIETAL: 100% Sangiovese

COLOR: Intense ruby red with garnet hues

BOUQUET: Well balanced bouquet of fruit and woody perfumes

TASTE: A Brunello from the "old school": A muscular, powerful, austere and dry red wine showing noble tannins with extensive layers of dried prunes, dates and tobacco.

Supple and enticing

AGEING: 24 Months in Slavonian oak and a minimum of 4 months of bottle refinement

VINEYARD SIZE: 15 acres

YIELD PER VINE: 3.5 lbs

CASES PRODUCED: 1,500

FOOD PAIRING: Grilled red meat, wild boar, venison, strong (sharp) cheeses

SERVING TEMP: 68° F (20° C)

Open two hours in advance



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