



ORGANIC CERTIFICATION FROM 2018 HARVEST

VISCONTI S.S.

BRUNELLO DI MONTALCINO DOCG

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 characteristic</i>	<i>Limestone rich in stone marl</i>
<i>Grapes</i>	<i>100% Sangiovese</i>
<i>Planting density</i>	<i>5.500 plants/Ha</i>
<i>Vineyard b. sistem:</i>	<i>Spur pruned</i>
<i>Age of vineyards</i>	<i>about 35-40 years older.</i>
<i>Alcohol</i>	<i>14,50%</i>
<i>Vinification</i>	<i>After a careful selection and harvesting of the organic grapes, start the natural fermentations, with indigenous organisms present on the skin of the grapes, in stainless steel.</i>
<i>Aging</i>	<i>3,5 years in french oak cask</i>
<i>Bottle-aging</i>	<i>6 months</i>
<i>Colour</i>	<i>Intense garned red colour</i>
<i>Bouquet</i>	<i>Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate</i>
<i>Taste</i>	<i>Soft tannins, good acidity, harmonious and helegant</i>
<i>Pair with</i>	<i>Red meat, game and cheese</i>



VISCONTI Soc. Agr. Soc. Semplice
Podere la Palazzetta 1/p - 53024 Castelnuovo dell'Abate - Montalcino (SI)
Tel + 39 0577 835531 - www.palazzetafanti.com

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



RISERVA DI BRUNELLO DI MONTALCINO DOCG

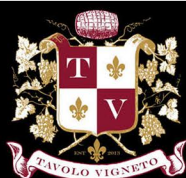


Production area	Castelnuovo dell'Abate - 365 m slm
Soil	Limestone rich on stone marl
Grape	100% Sangiovese
Planting density	5.500 ceppi/Ha
Vineyard System:	cordone speronato and guyot
Age of vineyards	of About 40 years older
Alcool	14,50%
Vinification	This wine is made only in the best vintages, harvest by hand from the most olders vineyards. Natural fermentations with indigenous microorganisms.
Aging	% years in old french oak
Bottle aging	8 months
Color	Ruby, garned colour.
Profumo	Engaging, with a prevalence of tertiary notes, declined of chocolate and tobacco with balsamic tones and hetaeras hints.
Tasting	Full body with great tannins, excellence freshness, persuasive and elegant character, extreme longevity. Meditation wine.

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

VISCONTI Soc. Agr. Soc. Semplice
Via Borgo di Sotto n40 - 53024 Castelnuovo dell'Abate - Montalcino (SI)
Tel + 39 0577 835531 - az.visconti@gmail.com

IMPORTED BY



Tavolo Vigneto
Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavoloigneto.com



ORGANIC CERTIFICATION FROM THE 2018 HARVEST

VISCONTI S.S.



ROSSO DI MONTALCINO DOC

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 characteristic</i>	<i>Limestone rich in stone marl</i>
<i>Grapes</i>	<i>100% Sangiovese</i>
<i>Planting density</i>	<i>5.500 plants/Ha</i>
<i>Vineyard b. sistem:</i>	<i>Spur Pruned</i>
<i>Age of vineyards</i>	<i>about 15-20 years older.</i>
<i>Alcohol</i>	<i>14,50%</i>
<i>Vinification</i>	<i>After the selection and harvesting of Sangiovese grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.</i>
<i>Aging</i>	<i>About 14 months in french tonneaux</i>
<i>Bottle-aging</i>	<i>4 months</i>
<i>Colour</i>	<i>Bright ruby red with violet reflections.</i>
<i>Bouquet</i>	<i>Intense, fresh, fruity with typical variety of violet, cherry, plum</i>
<i>Taste</i>	<i>Soft tannins, good acidity, Gentle, soft with intense length</i>
<i>Pair with</i>	<i>meat, game and cheese</i>

VISCONTI Soc. Agr. Soc. Semplice
Podere la Palazzetta 1/p - 53024 Castelnuovo dell'Abate - Montalcino (SI)
Tel + 39 0577 835531

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com



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>

La Palazzetta Soc. Agr. Soc. Semplice
Podere la Palazzetta 1/p - 53024 Castelnuovo dell'Abate - Montalcino (SI)
Tel + 39 0577 835531 - www.palazzettafanti.com

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com