

Fattoria dei Fossili

Country: Italy
Region: Tuscany

Bottom Line:

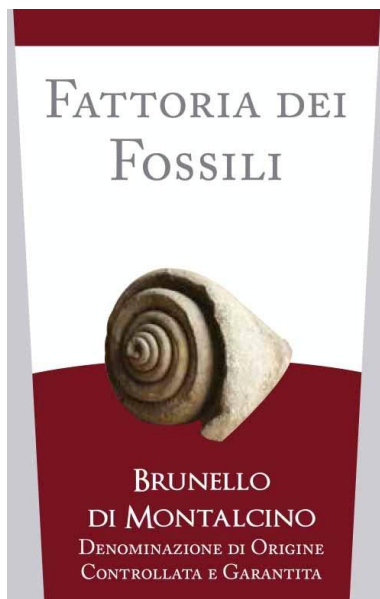
1. Unique organic farming methods
2. Unique attributes of farm
3. Extreme value for appellation
4. Soil of fossils

Fattoria dei Fossili - Our Philosophy

90 Hectares of rolling hills are the perfect place to express the Montalcino territory with Cabernet Sauvignon, Merlot and of course the Sangiovese Grosso that produces Brunello di Montalcino that has made the area famous.

A hill, a forest and a stream are three of the elements that make this a special place to grow grapes. The hill and forest slow the clearing of morning fog and increase the "diurnal effect" while the stream sends cooling water daily through one of the warmer areas of Montalcino creating a rare combination allowing the winemaker to have the density of flavor and texture the Southern end of Montalcino is known for with the aromatic complexity and longer hang time the Northern Montalcino has made famous.

Our love of this special farm has made organic farming a natural choice for us with the health of the soil and grapes paramount to our success as caretakers of this estate. It was the discovery of all these beautiful fossils in the soil that reminded us that we were just a dot on the timeline of history and that we had a responsibility to care for this place and not to poison it with pesticides, herbicides and other unnatural aberrations. Though this process rarely yields record quantities it does yield honest quality.



Brunello di Montalcino, DOCG

100% Sangiovese

Big fruit driven wine. Juicy flavors of dark cherry, licorice, tobacco with notes of sage burst from the glass.

Minimum 5 years in oak.

A great value for Brunello!

Another delectable wine imported by Private Reserve
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