

# 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.

## ROSSO DI MONTALCINO

REGION: Toscana  
WINEMAKER: Mauro Fastelli & Paolo Vagaggini  
VARIETAL: 100% Sangiovese  
COLOR: Intense ruby red with purple hues  
BOUQUET: Ample and persistent. Fruit notes well mixed with woody perfumes  
TASTE: An intense, well structured dry, red wine with distinct similarities to Brunello but younger in style  
AGEING: 8 months Slavonian oak  
VINEYARD SIZE: 12 acres  
YIELD PER VINE: 3.75 lbs  
CASES PRODUCED: 420  
FOOD PAIRING: Grilled filet mignon, hearty soups and mild cheeses  
SERVING TEMP: 68° F (20° C)  
Open one half hour in advance

