

Fantini Farnese, Sangiovese Terre di Chieti 2016

Abruzzo, Italy



PRODUCER

The Farnese group owns Gran Sasso, Vesevo, Zabù, Vigneti del Salento, Vigneti del Vulture, Cantina di Diomede and Tufarello, among others, but this is their flagship winery. Alberto Antonini oversees production, ensuring that these wines offer great quality, varietal character and value. Their elegant and striking packaging makes them stand out on the shelf or table.

VINEYARDS

Grapes for the Sangiovese 'Terre di Chieti' are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a pergola training system.

VINTAGE

2016 was a challenging vintage in Abruzzo. The severe frost in April damaged some of the vineyards. Even the summer days were interrupted by periods of grey skies and misty rains, which persisted into harvest. Yields were generally lower, and wines showed slightly less body and lower alcohol.

VINIFICATION

The grapes were de-stemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20-22°C for 9-11 days. Between 10 and 20% of the wine was aged in oak with the remainder aged in stainless steel.

TASTING NOTES

A youthful and appealing wine, garnet red in colour and quite intense on the nose with vibrant red fruit, cherries and herbal characters. On the palate, it has bright fruity notes of strawberry and morello cherry, with subtle vanilla characters from the oak-aged portion. The wine is well-balanced and medium-bodied with structured, firm tannins, fresh acidity and a long finish.

Grape Varieties	100% Sangiovese
Winemaker	Rino Santeusano
Closure	Synthetic Cork
ABV	12%
Bottle Sizes	75cl