

Fantini,
Cuvée Bianco Brut NV
Abruzzo, Italy

V I N I
FANTINI



PRODUCER

The Fantini group owns Gran Sasso, Vesevo, Zabù, Vigneti del Salento, Vigneti del Vulture, Cantina di Diomedea and Tufarello, among others, but Fantini 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

The grapes for this wine are grown in the oldest vineyards of Farnese in central Abruzzo. Vines are 20-30 years old on average and they are trained following the Pergola Abruzzese system.

VINIFICATION

Grapes are handpicked and undergo a careful selection in the winery. After selection, the berries are crushed and destemmed. The must is kept in contact with the skins during a short cold maceration. After the static clarification, the must is fermented in stainless steel tanks at 16-18°C. After 3 months fining on lees, the base wine is fermented in small stainless steel pressure tanks (prise de mousse) following the Charmat method.

TASTING NOTES

The wine is a brilliant straw yellow with an elegant and persistent perlage. It has complex aromas on the nose, with hints of green citrus fruits and floral notes. On the palate, it is elegant, mineral-tinged and well-balanced.

Grape Varieties	100% Cococciola
Closure	Natural Cork
ABV	12%
Residual Sugar	10.9g/L
Acidity	7g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan