

Fantini,
Cuvée Rosato Brut NV
Abruzzo, Italy



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 commune of Acerenza, in Basilicata. The vineyards here are superb; low-trained and planted on the volcanic soils of the slopes of Mount Vulture at altitudes of up to 800 metres above sea level.

VINIFICATION

Grapes are handpicked in the first week of September. The berries undergo a careful selection in the winery before being gently crushed in order to macerate the must with the skins to extract colour and flavour, and to retain delicacy in the free run juice. The rosé must is cold-settled and fermented for 20 days at 12°C. Second fermentation is carried out following the Charmant method to retain fresh fruit aromatics; it undergoes a very slow second fermentation in 4,000 litre pressurised stainless steel tanks for 60 days.

TASTING NOTES

This is a fresh and aromatic wine with intriguing aromas of pink pomegranate, ripe cherry, red currant, wild strawberry and raspberry. On the palate, it is pleasantly aromatic, well-balanced and fresh with an elegant and persistent perlage.

Grape Varieties	100% Aglianico
Closure	Natural Cork
ABV	12.5%
Residual Sugar	5g/L
Acidity	6.38g/L
Wine pH	3.17
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan