

## Sangiovese Terre di Chieti 2018

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

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

This vintage saw relatively mild weather with optimal rainfall. As a result, the grapes are of excellent quality with good levels of sugar, tannin and colour.

### VINIFICATION

The grapes were destemmed 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 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. The wine is well-balanced and medium-bodied with structured, firm tannins, fresh acidity and a long finish.

Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Dennis Verdecchia &amp; Rino Santeusano</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>7.3g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.55</b>
Notes	<b>Vegetarian</b>