

Fantini,

Montepulciano d'Abruzzo Colline Teramane 2015**Colline Teramane, 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 vineyards are situated in the areas of Colonnella, Notaresco and Roseto on the Adriatic coast of the Abruzzo region. Facing east and south east, vines are planted on both limestone and clay-based, medium-textured soils. Training is on both pergola and Guyot system.

VINTAGE

The 2015 summer was warm and sunny, with a great deal of heat in August. Some light rainfall helped to balance the growth cycle, creating healthy and well-balanced grapes.

VINIFICATION

Grapes were hand harvested. After a meticulous selection of the grapes at the winery, fruit was destemmed and crushed before it underwent a cold maceration. Fermentation on the skins then followed at 25-28°C for approximately 20 days in cement vats. The wine is then racked into barriques where it aged for 12 months before a final six months in bottle before release.

TASTING NOTES

This wine is ruby red in colour with garnet reflections. The nose is intense with a spicy bouquet, and hints of chocolate which complement the vibrant dark fruit character. On the palate, it is very well balanced and displays great structure and tannins.

Grape Varieties	100% Montepulciano
Winemaker	Dennis Verdecchia
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2.2g/L
Acidity	5.45g/L
Wine pH	3.63
Notes	Vegetarian, Vegan