

Fantini,

Organic Montepulciano d'Abruzzo 2019

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 come from the small farms controlled by the Farnese group in the areas around Ortona, San Salvo and Pollutri. The vine age here is between 25 and 50 years. The vineyards have a south-eastern exposure and the soils are a mixture of clay and limestone.

VINTAGE

The 2019 vintage was very warm and dry, meaning that disease pressure was low. The grapes were left to ripen on the vine for longer to achieve a higher concentration of sugars and phenolics, as well as drying the berries naturally.

VINIFICATION

Once the fruit was received at the winery, it was gently crushed and destemmed, before undergoing maceration and fermentation in stainless steel tanks for 20 days at temperatures of 24-26°C. Finally, the wine was matured in barriques for 12 months prior to bottling.

TASTING NOTES

This wine is ruby red in colour with garnet highlights. It has an intense but persistent nose, with aromas of sweet spice and hints of chocolate and tar. This is a full-bodied, well-balanced wine with good structure and tannins.

Grape Varieties	100% Montepulciano
Winemaker	Rino Santeusano
Closure	Screwcap
ABV	13.5%
Residual Sugar	5.55g/L
Acidity	5.8g/L
Wine pH	3.5
Notes	Certified Organic