

Fantini,

`Edizione 20` Cinque Autoctoni 2018**Abruzzo, Italy**

Grape Varieties	33% Montepulciano
	30% Primitivo
	25% Sangiovese
	7% Negroamaro
	5% Malvasia Nera

Winemaker	Filippo Baccalaro , Dennis Verdecchia
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	12.75g/L
Acidity	5.85g/L
Wine pH	3.71
Notes	Vegetarian

PRODUCER

The Fantini group was founded in 1994 by Valentino Sciotti with the aim of producing top-quality wine from Abruzzo. The enterprise was so successful that the group expanded further south in Italy and its islands. Today, the Fantini group includes Cantina Diomede, Gran Sasso, Vesevo, Vigneti del Salento, Vigneti del Vulture, Tufarello, Zabù and Cantina Atzei, among others. Acclaimed winemaker and consultant Alberto Antonini oversees production, ensuring 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 Cinque Autoctoni are grown in the communes of Colonnella, Ortona, Sava and San Marzano. The Montepulciano and Sangiovese grapes are from Abruzzo while the remaining varieties, which include 7% Negroamaro and 5% Malvasia Nera, are grown in Southern Puglia. For this reason, the wine is classified as a Vino da Tavola. A deeply coloured, intense and powerful wine that is, according to its creator, Valentino Sciotti, 'a true taste of Southern Italy'

VINTAGE

The 2018 harvest was generous in comparison to the previous year, with a 15% increase in production. Winter rain and snow replenished the soils' water reserves. Good budburst was followed by ample rain from May to early June, with intervention from winemakers necessary to prevent disease amongst the vines. The fruit grown reached good levels of ripeness and acidity, producing wines of great elegance.

VINIFICATION

Grapes were pressed and destemmed before maceration and fermentation which lasted 25 days. Malolactic fermentation took place in new oak barriques, of which 60% were American and the remainder French. The wine remained in oak for 13 months. The varieties are aged separately before blending to create a rich and powerful, yet eminently drinkable wine.

TASTING NOTES

Deep ruby red in colour, with intense and persistent aromas of cherry and blackcurrant, with notes of herbs, cinnamon, cloves, cocoa and liquorice and a touch of minerality. The palate reveals a balanced structure with a lifted, elegant freshness. Soft, supple tannins lead to a long finish.