

Fantini Farnese,
Sangiovese Terre di Chieti 2021
Abruzzo, Italy



Grape Varieties	100% Sangiovese
Winemaker	Dennis Verdecchia & Rino Santeusanio
Closure	Agglomerated Cork
ABV	13.5%
Bottle Sizes	75cl
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 Sangiovese 'Terre di Chieti' are grown in the communes of Ortona and San Salvo on the Adriatic coast of Abruzzo. Located between 100 - 150 metres above sea level, the vines are planted on South-East facing slopes on clay-limestone soil and trained using a pergola training system.

VINTAGE

The 2021 vintage saw abundant rainfall during winter, building up good water reserves in the vineyards. The seasonal trend changed between February and early March when temperatures reached 20°C in the coastal strip. In line with recent vintages, temperatures dropped sharply in mid-April but without any significant consequences on the newly sprouted vines thanks to a slight vegetative delay. From the end of May, conditions became favourable, resulting in well-formed, uniform clusters. High summer temperatures followed, resulting in an easy growing season with virtually no disease risk. A lack of rain, coupled with the heat, resulted in lower yields of smaller, intensely flavoured berries that were in pristine condition by harvest.

VINIFICATION

The grapes were delicately destemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20-22°C for 10 days. Between 10 and 20% of the wine was aged in oak with the remaining aged in stainless steel.

TASTING NOTES

This is a youthful and appealing wine, garnet red in colour and intense on the nose with vibrant strawberry and black cherry aromas. On the palate, it has bright fruity notes of red fruits 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.