

Fantini,

## Montepulciano d'Abruzzo Colline Teramane 2017

Colline Teramane, Abruzzo, Italy



### 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

The vineyards are situated in the areas of Colonnella, Notaresco and Roseto on the Adriatic coast of the Abruzzo region. This area benefits from a special micro climate and good soil structure thanks to the high peaks of Gran Sasso and the coastal influence. The vineyards are located 150-400 metres above sea level.

### VINTAGE

The 2017 harvest was 30% lower than previous years. A cold winter with heavy snowfall was followed by high temperatures in spring and summer with little rain to relieve the vines.

### VINIFICATION

Following meticulous grape selection at the winery, only the finest fruit was destemmed and gently crushed, then subjected to a cold maceration lasting four to six days. Fermentation on the skins took place in cement vats at 25– 28 °C for 25 days to extract additional colour and depth. The wine remained in the cement vats to complete malolactic fermentation and an additional four months of maturation, before being racked into oak barriques for a further 12 months of ageing prior to blending.

### TASTING NOTES

This wine is ruby red in colour with garnet reflections. The nose is intense with strong aromas of red fruit, marzipan, and spices. On the palate, this wine is persistent with elegant tannins.

Grape Varieties	<b>100% Montepulciano</b>
Winemaker	<b>Francesco De Santis</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.68g/L</b>
Wine pH	<b>3.58</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>