

Fantini,

`Edizione 22` Cinque Autoctoni 2020

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 grapes for this wine were grown in the communes of Colonnella, Ortona, Sava and San Marzano. The Montepulciano and Sangiovese grapes hail from the hills of Abruzzo from vineyards situated at 300 metres above sea level. The remaining varieties were 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 creators, Filippo Baccalaro and Dennis Verdecchia, 'a true taste of Southern Italy'.

VINTAGE

The 2020 vintage began with a mild winter. There were some storms between March and April and repeated light rain in May through June. A hot summer allowed the fruit to reach optimal ripeness, developing excellent concentration of aromas and good acidity. Harvest took place in late September.

VINIFICATION

The grapes were destemmed and gently pressed prior to maceration and fermentation which lasted 25 days. Malolactic fermentation took place in new oak barriques, of which 60% were American oak and the remainder French. The wine remained in oak for 12 months. The varieties were aged separately before blending to create a rich and powerful, yet eminently drinkable wine.

TASTING NOTES

This wine is deep ruby red in colour. The nose is complex with intense and persistent aromas of cherry and blackcurrant, alongside notes of dried herbs, cinnamon, cloves, cocoa and liquorice. The palate reveals a balanced structure with a lifted, elegant freshness. Soft, supple tannins lead to a long finish

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

Winemaker	Filippo Baccalaro and Dennis Verdecchia
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	14.1g/L
Acidity	5.38g/L
Wine pH	3.67
Bottle Sizes	75cl
Notes	Vegetarian, Vegan