

Fantini,

`Edizione 23` Cinque Autoctoni 2021

Abruzzo, Italy

FANTINI



Grape Varieties	33% Montepulciano 30% Primitivo 25% Sangiovese 7% Negroamaro 5% Malvasia Nera
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Winemaker	Filippo Baccalaro and Dennis Verdecchia
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	12.1g/L
Acidity	5.28g/L
Wine pH	3.72
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 2021 vintage benefited from abundant winter rainfall, which replenished water reserves and supported healthy vine development. Temperatures rose to around 20 °C in February and March before cooling again in April, fortunately without causing significant damage. From May onward, warmer conditions promoted steady vegetative growth, although limited rainfall during the summer months resulted in reduced yields at harvest.

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.

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