

Fantini,  
**Sangiovese Terre di Abruzzo 2024**  
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

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 2024 vintage in Abruzzo was an excellent one. The season began with periods of intense heat, but careful vineyard management ensured that vine stress was kept under control. Warm conditions persisted throughout the summer, resulting in earlier-than-usual ripening. Although some unseasonal rainfall occurred in August and September, grape quality remained high, with excellent colour development and well-preserved acidity.

### VINIFICATION

The grapes were destemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20-22°C for 9-11 days. Between 10 and 20% of the wine was aged in oak with the remainder aged in stainless steel.

### TASTING NOTES

Garnet red in colour, this wine offers an intense, expressive nose of vibrant red fruits, including cherries, complemented by subtle herbal nuances. On the palate, bright notes of strawberry and morello cherry are enhanced by gentle hints of vanilla from oak ageing. Medium-bodied and well-balanced, the wine shows structured, firm tannins, lively acidity, and a long, persistent finish.

Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Rino Santeusano &amp; Francesco D Santis</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>6.1g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>