

Fantini,
Organic Montepulciano d'Abruzzo 2023
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 Montepulciano come from vineyards in the areas surrounding Ortona, San Salvo, and Pollutri. The vines are 25 to 50 years old, and the vineyards face south-east, with soils composed of clay and limestone.

VINTAGE

The 2023 vintage experienced a slightly delayed harvest for the red grapes. Although 2023 was a challenging year, attentive vineyard management ensured a vintage of higher quality than initially expected.

VINIFICATION

Once the fruit was received at the winery, it was gently crushed and destemmed, before undergoing cold maceration and fermentation in stainless steel tanks for 15 days at temperatures of 24-26°C. Finally, the wine was aged in barriques for 12 months prior to bottling.

TASTING NOTES

This Montepulciano is ruby red in colour with garnet highlights. It has an intense but persistent nose, with aromas of sweet spice and hints of chocolate and tar. The wine is full-bodied, well-balanced with good structure and tannins.

Grape Varieties	100% Montepulciano
Winemaker	Rino Santeusanio and Francesco de Santis
Closure	Screwcap
ABV	14%
Residual Sugar	4.4g/L
Acidity	5g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan