

Fantini,  
**Trebbiano d'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

The fruit for this wine comes from a vineyard situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. The vineyard sits at 230 - 425 meters above sea level, facing west and south west. The vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.

### VINTAGE

The 2024 vintage in Abruzzo was an excellent one. The season started with intense heat but with careful vineyard management, stress on the vines was avoided. It stayed warm throughout summer leading to the grapes maturing earlier than usual. Despite there being some unseasonable rainfall in August and September, the grape quality was high with good acidity and colour.

### VINIFICATION

Once the grapes were received at the winery, they were gently crushed and destemmed. After pressing, fermentation took place in stainless steel tanks at 12°C for 20 days in order to preserve the character of the fruit. The wine was then fined and filtered before bottling.

### TASTING NOTES

This wine is bright yellow in colour. The nose has intense stone fruit and floral notes with aromas of peach and orange blossom. On the palate this is a full-bodied, well-balanced wine with a long, lingering finish.

Grape Varieties	<b>100% Trebbiano</b>
Winemaker	<b>Rino Santeusanio</b>
Closure	<b>Synthetic Cork</b>
ABV	<b>11.5%</b>
Residual Sugar	<b>2.6g/L</b>
Acidity	<b>5.21g/L</b>
Wine pH	<b>3.26</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>