



Grape Varieties	100% Montepulciano
Winemaker	Francesco De Santis
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	5.4g/L
Acidity	5.37g/L
Wine pH	3.54
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The Gran Sasso wines are part of the Fantini group, which was founded in 1994 by Valentino Sciotti with the aim of producing top-quality wine from Abruzzo. The project is named after the highest mountain of the Apennines that protects the regions vines from westerly weather systems. Combined with breezes from the nearby Adriatic Sea and soils ranging from clay marl, sand and limestone on the slopes, to gravel and alluvial stones on the plains, this singular microclimate is key to achieving remarkable quality fruit. The Gran Sasso wines are made by winemakers Rino Santeusano and Francesco De Santis, with input from acclaimed consultant Alberto Antonini. Together, they create wines with a freshness and vivacity that sets them apart from many in this area.

VINEYARDS

It is unusual for Montepulciano at this price point to be made by a team that works closely with their growers. Valentino and his team are an exception, as they work hands-on with the vineyard team to ensure that the grapes are of high quality. The grapes for this wine are grown around Roseto degli Abruzzi on the Adriatic coast of the Abruzzo region. The vines are planted on steep slopes, which provide optimal sun exposure.

VINTAGE

The 2024 vintage was shaped by a hot, dry growing season. The intense summer temperatures sped up the ripening process, while the absence of heavy rainfall preserved the integrity of the grape bunches, ensuring excellent concentration and quality. As a result, yields were reduced by 30% and harvest began roughly two weeks ahead of previous years.

VINIFICATION

On arrival at the winery, the handpicked grapes were destemmed and crushed before a cold maceration for four days. Fermentation took place in temperature-controlled stainless steel and concrete tanks at 24-26°C for 8-10 days. Continuous racking and punch-downs were performed to optimise flavour extraction from the skins. The wine was kept in stainless steel tanks before bottling to preserve fresh fruit flavours.

TASTING NOTES

The wine is ruby red with garnet highlights, defined by bright aromas of juicy red berries and plum, complemented by hints of vanilla. On the palate, it is full-bodied with silky tannins.