# Sangiovese Terre di Chieti 2013

Abruzzo, Italy



Grape Varieties	100% Sangiovese
Winemaker	Filippo Baccalaro
Closure	Synthetic Cork
ABV	12%
Residual Sugar	4g/L
Acidity	5.7g/L
Wine pH	3.55
Bottle Sizes	75cl
Notes	Vegetarian

### **PRODUCER**

The Fantini group owns Gran Sasso, Vesevo, Zabù, Vigneti del Salento, Vigneti del Vulture, Cantina di Diomede and Tufarello, among others, but Fantini is their flagship winery. Alberto Antonini oversees production, ensuring that 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 the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a pergola training system.

#### **VINTAGE**

In general, rain or the lack of it, was a crucial factor in the 2013 vintage. Wet conditions in the spring set up a challenging growing season. Careful attention to the vineyards was necessary to ensure quality. Drought-like conditions caused a further challenge in the summer, but fortunately, favourable autumn conditions allowed for an excellent harvest in the second half of September.

## **VINIFICATION**

The grapes were de-stemmed and crushed before undergoing an initial cold maceration for 2 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**

A youthful and appealing wine, garnet red in colour and quite intense on the nose with vibrant red fruit, cherries and herbal characters. On the palate it has bright fruity notes of strawberry and morello cherry, with subtle vanilla characters from the oakaged portion. The wine is well-balanced and medium-bodied with structured, firm tannins, fresh acidity and a long finish.

#### **AWARDS**

International Wine Challenge 2014, Trophy