VINI FANTINI

Casale Vecchio

Montepulciano D'Abruzzo DOC

Awards













VARIETY: Montepulciano

COLOR: Red

PRODUCTION AREA: Colonnella, Ancarano, Controguerra e Roseto. Abruzzo.

VINEYARDS: The vineyards are situated around the town of Roseto degli Abruzzi on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.

VINIFICATION: Extraction of the must for 10%, use of "Fantini Selection" yeasts. During the first days, fermentation at low temperature allows a good extraction of polyphenols, responsible for the red color of the wine. Then control of the temperature at 27°C. Malo-lactic fermentation and ageing in American wood barriques for about 6 months.

SENSORY FEATURES: strong ruby red with garnet highlights. Intense, persistent, fruity with a strong aroma of ripe red fruits, "amaretto", marzipan, spices. Dry, warm, elegant tannins.

BEST SERVED WITH: We suggest it with Slow-cooked rack of lamb, pappardelle with pork ragout, roasts, filet mignon.

WINEMAKERS: Rino Santeusanio and Francesco De Santis

SERVING TEMPERATURE: 16-18 °C

AWARDS:

- Korea Wine Challenge 2022: **Gold Medal**
- Luca Maroni 2023: **93 points**
- Vini buoni d'Italia – Touring Club Italiano: **Tre Stelle**
- Japan Wine Challenge 2022: **Bronze Medal**
- James Suckling: **88 Points**
- Berliner Wine Trophy 2023: **Gold Medal**