VINI FANTINI

Fantini

Montepulciano D'Abruzzo DOC

Awards

GOLD FRANKFURT INTERNATIONAL TROPHY

91 Luca Maroni ANNUARIO DEI MIGLIORI VINI

JAPAN WINE CHALLENGE 2022 BRONZE



VARIETY: Montepulciano

COLOR: Red

PRODUCTION AREA: Ortona, San Salvo, Pollutri. Abruzzo

VINEYARDS: The vineyards are situated around the towns of Ortona, San Salvo and Pollutri 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: Once the grapes arrives at the winery, they are gently crushed and destemmed. The grapes macerates at cold temperature for four days. Fermentation takes place in stainless steel tanks at a temperature of 24-26°C for 8-10 days.

SENSORY FEATURES: Ruby red color with garnet highlights. Intense, persistent and fruity, with a strong aroma of wild berries. A full-bodied wine, well balanced, slightly tannic with a clean aftertaste.

BEST SERVED WITH: Excellent with all the typical courses of Italian traditional cooking. It matches well with Risottos, pasta and pork meat.

WINEMAKERS: Rino Santeusanio and Francesco De Santis

SERVING TEMPERATURE: 16-18°C

AWARDS:

- Frankfurt International Trophy 2022: **Gold Medal**
- India Wine Awards 2022: **Silver Medal**
- Luca Maroni 2023: **91 points**
- Japan Wine Challenge 2022: **Bronze Medal**