VINI FANTINI

Fantini

Sangiovese Terre di Chieti IGT

Awards



VARIETY: Sangiovese

COLOR: Red

PRODUCTION AREA: Ortona, San Salvo. Abruzzo

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.

VINIFICATION: The grapes are destemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20-22°C for 9-11 days. Between 10 and 20% of the wine is aged in oak with the remainder aged in stainless steel.

SENSORY FEATURES: Garnet red. Intense and persistent, fruity with a winy note and wood flavor. A medium-bodied wine, good tannins, balanced and ready to drink.

BEST SERVED WITH: Perfect when paired with charcuterie board, meatball in tomato sauce grilled meat and chops

WINEMAKERS: Rino Santeusanio and Francesco De Santis

SERVING TEMPERATURE: 16-18°C

AWARDS:

- Frankfurt International Trophy 2023: **Silver Medal**
- Luca Maroni 2023: **95 Points**
- James Suckling: **89 Points**
- Japan Wine Challenge 2022: **Bronze Medal**