VINI FANTINI

Edizione Cinque Autoctoni 21

Montepulciano, Sangiovese, Primitivo, Negroamaro and Malvasia Nera

Awards



VARIETY: Best selection of Montepulciano, Sangiovese, Primitivo, Negroamaro and Malvasia Nera.

COLOR: Red

PRODUCTION AREA: Notaresco, Ortona, Sava, Manduria. Abruzzo and Puglia regions.

VINEYARDS: Grapes for the Cinque Autoctoni are grown in the communes of Colonnella, Ortona, Sava and San Marzano. The Montepulciano and Sangiovese grapes are from the hills in Abruzzi which is situated at 300 metres above sea level. While the remaining varieties, which includes Negroamaro and Malvasia Nera, are grown in Southern Puglia. For this reason, the wine is classified as a Vino da Tavola. A deeply coloured, intense and powerful wine that is, according to its creator, Valentino Sciotti, 'a true taste of Southern Italy'.

VINIFICATION: Grapes were pressed and destemmed before maceration and fermentation which lasted 25 days. Malolactic fermentation took place in new oak barriques, of which 60% were American and the remainder French. The wine ages separately in American 60% and French 40% oak for 12 months. The varieties are blended just before bottling to create a rich and powerful, yet eminently drinkable wine.

SENSORY FEATURES: Very deep garnet red. Very intense and persistent, with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, licorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish; ready to drink or can well be aged for long.

BEST SERVED WITH: Perfect when paired with charcuterie board, meatball in tomato sauce, grilled meat, important fish baked in the oven.

WINEMAKERS: Filippo Baccalaro and Dennis Verdecchia

SERVING TEMPERATURE: 18 °C

AWARDS:

- Vini Buoni d'Italia – Touring Club Italiano: **4 Stelle**
- Japan Wine Challenge 2022: **Silver Medal**
- Luca Maroni: **99 points Best Italian Red**
- Berliner Wine Trophy: **Gold Medal**
- Mundus Vini 2023: **Silver Medal**
- James Suckling: **90 Points**