



Fantini Montepulciano d'Abruzzo Colline Teramane DOCG



Producer	Fantini
Type	Red
Grape varieties	Montepulciano d'Abruzzo
Production area	Roseto degli Abruzzi, Colonnella. Abruzzo
Serving temperature	18° C
Winemakers	Rino Santeusano

VINEYARDS

The vineyards are situated in the heart of the DOCG, in the communes of Colonnella, Notaresco and Roseto. Thanks to the perfect climate which creates thermic excursion and excellent terroir (limestone and clay-based, medium-textured soils) Montepulciano is able to express the typical characteristics of its denomination.

VINIFICATION

Grapes are hand-harvested. After a meticulous selection at the winery, fruit is destemmed and crushed before it undergoes a cold maceration for 4-6 days. Fermentation on the skins at 25-28° C for approximately 25 days in cement vats. Malolactic fermentation takes place and the wine is left to age in the vats for four months. It is then racked into barriques where it ages for 12 months before blending. The final blend is then aged in 3,000 litre barrels for a further six months

TASTING NOTES

Ruby red color with garnet highlights. Intense and persistent aroma, with hints of chocolate that never dominate over the copious fruit. Good structure, good tannins and well-balanced.

FOOD PAIRING

Good with starters of cold cuts, It will find its best pairing t-bone steaks, gourmet burgers and game. Delicious also with beef Stroganoff with mushrooms or eggplants.

AWARDS

Frankfurt International Trophy | Gold Medal | 2021

Korea Wine Challenge | Silver Medal | 2020