



Fantini Don Camillo Sangiovese Cabernet Sauvignon Terre d'Abruzzo IGT

Producer	Fantini
Type	Red
Grape varieties	Sangiovese, Cabernet Sauvignon
Production area	Ortona (CH), Abruzzo
Serving temperature	16–18° C
Winemakers	Rino Santeusano and Francesco De Santis

VINEYARDS

Our vineyards are grown in the commune of Ortona 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

Soft stalk-stripping and crushing. Maceration –fermentation for 20 days. Malo-lactic fermentation in French wood barriques and ageing for 6 months.

TASTING NOTES

Intense ruby red color; fruity, with notes of jam and cherry preserved in alcohol; spicy notes of licorice, aromas of vanilla and faded flowers. A full-bodied wine, good tannins, with a pleasant sour aftertaste; ready to drink.

FOOD PAIRING

Easy to drink, good with salami, savory first courses, excellent with meat and cheese.

AWARDS

Luca Maroni | 95 points | 2023

Frankfurt International Trophy | Silver Medal | 2023

Korea Wine Challenge | Gold Medal | 2023

Japan Wine Challenge | Bronze Medal | 2022