



Fantini Gran Cuvée Bianco



Producer	Fantini
Type	Sparkling white
Grape varieties	White grapes varieties
Production area	Abruzzo
Serving temperature	6–8° C
Winemakers	Rino Santeusano

VINEYARDS

The grapes are grown in the oldest vineyards in central Abruzzo. Vines are 20–30 years old on average and they are trained following the Pergola Abruzzese system.

VINIFICATION

The grapes, from the oldest vineyards, are hand-picked at their ripeness. After a careful selection, the berries are crushed and de-stemmed. Skin-contact for a short cold maceration. After the static clarification, the must is fermented in stainless-steel tanks at 16–18° C. After 3 months fining on lees, according to the “Charmat” method, the base wine is fermented in small stainless-steel pressure tanks (prise de mousse). Training system: pergola Abruzzese. Harvest: First week of September.

TASTING NOTES

Brilliant straw yellow. Complex perfume, with hints of green citrus fruits and floral aromas. Elegant and persistent perlage. Elegant, mineral, fresh palate, well-balanced.

FOOD PAIRING

It matches perfectly well with all kinds of food, in particular with seafood. Good served as aperitif.

AWARDS

Luca Maroni | 91 points | 2023

Korea Wine Challenge | Silver Medal | 2022

Sakura Awards | Silver Medal | 2021