



Fantini Gran Cuvée Rosé



Producer	Fantini
Type	Rosé
Grape varieties	Aglianico
Production area	Acerenza (PZ)
Serving temperature	6–8° C
Winemakers	Dennis Verdecchia

VINEYARDS

Our grapes are grown in the commune of Acerenza, in Basilicata. The vineyards here are in an excellent location, low-trained and planted on the volcanic soils of the slopes of Mount Vulture at altitudes of up to 800 metres above sea level. This environment is able to create a wine with a superb balance between aromas and acidity.

VINIFICATION

Delicate crushing of the berries, in order to keep only the free-run juice . Decantation and fermentation of the clear must for 20 days at 12° C. A second fermentation (prise de mousse) – Charmat Method – in 4.000 lt pressure tanks for 60 days.

TASTING NOTES

Fresh and aromatic wine, good also as aperitif. Pomegranate pink, with intense and persistent aroma, fruity, with hints of ripe cherry, red currant, wild strawberry and raspberry. In the mouth it is pleasantly aromatic, well-balanced and fresh. Elegant and persistent perlage.

FOOD PAIRING

A rosé table wine, excellent with raw or cooked crustaceans and fish tartare. We recommend it with thinly sliced San Daniele prosciutto crudo. Fantastic also as an aperitivo .

AWARDS

Mondial du Rosé | Grand Gold Medal | 2023

Luca Maroni | 94 Points – Best Charmat | 2023

Berliner Wine Trophy | Gold Medal | 2022

Frankfurt International Trophy | Gold Medal | 2022