

VINI FANTINI



Edizione 17 Cinque Autoctoni

Grapes:	33% Montepulciano, 30% Primitivo, 25% Sangiovese, 7% Negroamaro, & 5% Malvasia Nera
Region:	Abruzzo
Vineyards:	From vineyards located in Colonnella and Ortona, Abruzzo and Sava and Manduria
Exposure:	Southeast
Altitude:	50-250 meters (160-820 feet) above sea level
Soil:	The soil is very diverse, some parts are medium-textured or limestone mix, others are "red earth", with a fine texture and a generally calcareous bedrock
Vine Training:	Pergola (tendone), Guyot and Alberello
Vine Age:	40-100 years
Time of Harvest:	Late September to early November
Vine Density:	1,500-3,000 vines per hectare
Vine Yield:	3-6 tons per hectare
Total Production:	500,000 bottles
Vinification Process:	The grapes undergo de-stalking and soft-pressing, followed by maceration and fermentation on the skins for 25 days. Malolactic fermentation takes place in barriques
Aging Process:	The wine ages in barriques for 13 months.
Alcohol Content:	14.50%
Tasting Notes:	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
Winemaker:	Filippo Baccalaro
Cellaring:	10-15 years and more
Bottled:	May-June
Closure:	Natural Cork
Food/Menu Pairing:	Excellent with rich first courses, red meat, semi-aged and aged cheese.