

VINI FANTINI



Montepulciano d'Abruzzo DOC 2019

Grapes:	100% Montepulciano
Region:	Abruzzo
Vineyards:	From vineyards located in Ortona, San Salvo, Pollutri and other small farms
Exposure:	Southeast
Altitude:	165-430 meters (540-1,400 feet) above sea level
Soil:	Clay and limestone
Vine Training:	Pergola (tendone) and Guyot
Vine Age:	25-50 years
Time of Harvest:	Mid-October
Vine Yield:	4-6 tons per hectare
Vine Density:	1,600-2,000 vines per hectare
Total Production:	2,800,000 bottles
Vinification Process:	After harvest the grapes undergo delicate stalk-stripping and crushing before cold maceration for four days. Maceration and fermentation lasts for 8-10 days at a controlled temperature.
Aging Process:	The wine ages in stainless steel for five months and one month in the bottle
Alcohol Content:	13.00%
Dry Extract:	31 g/l
Total Acid:	5,40 g/l
Volatile Acid:	0,41 g/l
Residual Sugar:	5 g/l
pH:	3.6
Tasting Notes:	Ruby red with garnet reflections, the bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.
Winemaker:	Rino Santeusanio
Cellaring:	3 years
Bottled:	Spring
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with salami, savory first courses, red meats and cheeses