

# VINI FANTINI



## Collection Vino Rosso

<b>Grapes:</b>	A blend of Montepulciano, Ciliegio, and Sangiovese
<b>Region:</b>	Abruzzo
<b>Vineyards:</b>	From vineyards located in Ortona, San Salvo, and Pollutri
<b>Exposure:</b>	South/East
<b>Altitude:</b>	492-1,148 feet (150-350 meters) above sea level
<b>Soil:</b>	Clay and limestone
<b>Vine Training:</b>	Canopy and Guyot
<b>Vine Age:</b>	20-45 years
<b>Time of Harvest:</b>	Mid-September until mid-october
<b>Vine Yield:</b>	9 tons per hectare
<b>Vine Density:</b>	4,000-5,000 vines per hectare
<b>Total Production:</b>	60,000 bottles
<b>Vinification Process:</b>	Once the grapes are harvested, they are crushed and destemmed before cold maceration for four days. Then fermentation takes place at 75.2-78.8 °F (24-26 °C) for 8-10 days.
<b>Aging Process:</b>	The wine ages in stainless steel tanks.
<b>Alcohol Content:</b>	12.50%
<b>Dry Extract:</b>	42
<b>Acid (total):</b>	5.7 g/l
<b>Acid (volatile):</b>	0.4 g/l
<b>Residual Sugar:</b>	7 g/l
<b>pH:</b>	3.6
<b>Tasting Notes:</b>	Ruby red with garnet highlights. Intense, persistent aromas of red berries, black cherry, and plum with hints of vanilla. Supple, fresh, well-balanced, on the palate with an intense and persistent finish.
<b>Winemaker:</b>	Rino Santeusanio and Francesco De Santis
<b>Cellaring:</b>	1-2 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with Italian cuisine and barbecue

Vegan Friendly, Not Certified