

VINI FANTINI



Three Dreamers

Grapes:	100% Montepulciano
Region:	Abruzzo
Vineyards:	Tenuta Cantalupo in Notaresco. Abruzzo
Exposure:	South/Southeast
Altitude:	328 feet (100 meters) above sea level
Soil:	Medium-textured soils of limestone, and clay. The subsoil is composed of organic matter and rocks.
Vine Training:	Guyot trained
Vine Age:	25 years
Time of Harvest:	Late September
Vine Yield:	3-6 tons per hectare
Vine Density:	3,000-4,000 vines per hectare
Total Production:	1,500 bottles
Vinification Process:	Carefully selected grapes are handpicked and put into small 5kg crates. They are dried for about 120 days in special autoclaves, developing the typical fruity aromas of natural drying and losing about 40% of their water. They are gently pressed and go through fermentation and maceration in steel tanks for 6 months at 75.2-86 °F (25-30 °C).
Aging Process:	In American oak for 18 months.
Alcohol Content:	16.99%
Tasting Notes:	Deep dark ruby red with violet highlights. Aromas of raisin, blackberry, sour cherry, cinnamon, vanilla and dark chocolate. A powerful rush of cocoa, with notes of jammy black currant, mocha, and toffee. The seamless, powdery tannins frames the perfect acidity; long finish.
Winemaker:	Dennis Verdecchia
Cellaring:	Up to 15 years
Closure:	Cork
Food/Menu Pairing:	Its elegance and structure make it the perfect accompaniment to game, red meat, or aged cheese. It is also an ideal accompaniment for lengthy conversations by the fireside.

Vegan Friendly, Not Certified