

# VINI FANTINI



## Montepulciano d'Abruzzo DOC 2020

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

Vegan Friendly, Not Certified