

# VINI FANTINI



## Montepulciano d'Abruzzo DOC 2018

<b>Grapes:</b>	100% Montepulciano d'Abruzzo
<b>Region:</b>	Abruzzo
<b>Vineyards:</b>	From vineyards located in Ortona, San Salvo, and Pollutri, Abruzzo
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	165-430 meters (540-1,400 feet) 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 Density:</b>	1,600-2,000 vines per hectare
<b>Vine Yield:</b>	4-6 tons per hectare
<b>Total Production:</b>	5,000,000 bottles
<b>Vinification Process:</b>	The grapes undergo soft pressing and de-stemming, followed by maceration on the skins and fermentation for 15 days.
<b>Aging Process:</b>	The wine ages in stainless steel for five months and one month in the bottle
<b>Alcohol Content:</b>	13.00%
<b>Tasting Notes:</b>	Ruby red with garnet highlights the wine is intense, persistent and fruity with hints of vanilla. Full-bodied and well-balanced, the finish is slightly tannic and long-lasting.
<b>Winemaker:</b>	Rino Santeusanio, Francesco De Santis, Dennis Verdecchia
<b>Cellaring:</b>	5-6 years
<b>Bottled:</b>	March
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Ideal with cold cuts and salami, robust first courses, meat and cheese.

