

## FANTINI Montepulciano

**Producer**

Fantini

**Production zone**

Colonnella, Ancorano and Controguerra

**Idea of the wine**

Great structure, short ageing in barrique. Very fruity

**Varieties**

Montepulciano 100%

**Vinification**

Soft stalk-stripping. Maceration-fermentation for 20 days. Malolactic fermentation in barriques followed by 6 month maturation.

**Colour**

Ruby red with garnet reflections

**Nose**

Intense, persistent, fruity, notes of dry flowers, spices and liquorice

**Taste**

Full body, ready to drink or can be aged ¾ years

**Serving temperature**

18-20 °C

**Best served with**

Rich main courses, meat and roasts, fantastic with aged cheeses

**Vineyards**

Ha 25

**N° of bottles produced**

approx. 240.000

**% Alcohol**

13.5%

**Tot. Ac.**

g/l 5.7

**Residual sugar**

g/l 5

**Dry extract**

g/l 35

**Ph**

3.55

**Cont Bott**

ml 750

**Bott x cart**

12

**Weight x crt**

17kg

Art. Code

**SEE REVIEWS ON NEXT PAGE**

**Fantini Farnese Montepulciano d'Abruzzo 2017**  
**Gold Medal - Selection Mondiales des Vins 2018**

**Fantini Farnese 2016 Montepulciano d'Abruzzo**  
**Rated 91, Luca Maroni 2018**

**Fantini Montepulciano d'Abruzzo 2016**  
**Rated 88, Alison Napjus, Wine Spectator, November 30, 2017**

*"Round and creamy, this medium bodied red offers light tannins, a smoky underpinning and flavours of boysenberry, dried fig, grilled herb and star anise. Drink now through 2019"*

**Fantini Montepulciano d'Abruzzo 2015**  
**David Lawrason, torontolife.com, October 3, 2018**

*"This rustic but complex red from Italy's Adriatic coast packs a lot of flavour for under \$10. Cranberry and currant meld with notes of Italian sausage, pepper, cocoa, clove and forest floor. It's medium-weight, a touch sweet and warm with easy, dusty tannin."*

**Farnese Vini SRL Montepulciano d'Abruzzo 2015**  
**Steve Thurlow, Wine Align, August 9, 2017**

*"This is a dependable fruity southern Italian red that is very consistent from vintage to vintage. It is a deep purple red with a nose of blackberry with licorice and sweet herbal notes. The palate is full bodied, round and juicy with the fruit well balanced by soft acidity and tannin. Very good length. Try with roast meats. Excellent value."*

**Farnese Vini SRL Montepulciano d'Abruzzo 2015**  
**David Lawrason, Wine Align, August 9, 2017**

*"Great value under \$10 in rustic but complex red from Italy's Adriatic coast. This has nicely bright sour red cranberry/currant nose, with some Italian sausage meatiness, pepper, clove and foresty notes. It is medium weight, a touch sweet and warm but very comfy, with easy, dusty tannin. There is some clove/cocoa character on the palate as well but overall enough sour-edged tension and fruit to make it work. The length is good to very good."*

**Farnese Montepulciano 2015**  
**Bronze Medal & Best Value, Intervin 2016/2017**