



VINI FANTINI

Fantini

Sangiovese Terre di Chieti IGT

Variety: Sangiovese

Color: Red

Production Area: Ortona, San Salvo

Vinification: Soft stalk-stripping. Maceration-fermentation for 10 days.

Sensory Features: Garnet red. Intense and persistent, fruity with a winy note and wood flavor. A medium-bodied wine, good tannins, balanced and ready to drink.

Best served with: Excellent with all the typical courses of Italian traditional cooking, with meat and baked fish.

Serving Temperature: 16-18°C

CASE: 12 BTL X0,75lt

EPAL (80X120): 55 cases (5 rows x 11 cases)

CASE: 6 BTL X1,5lt

EPAL (80X120): 56 cases (4 rows x 14 cases)

FARNESE
GROUP



VIGNETI DEL SALENTO

GRANDI VINI

I Muri

Primitivo Puglia IGP

Variety: Primitivo 100%

Color: Red

Production Area: Salento, Puglia.

Vinification: De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks.

Sensory Features: Intense ruby red color with violet reflections; intense, fruity (red fruits). A full-bodied wine, soft, quite tannic, harmonious. Ready to drink.

Best served with: Excellent with rich first courses, red meat, game and medium-seasoned cheeses.

Serving Temperature: 16-18°C

CASE: 6 BTL X0,75lt

EPAL (80X120): 95 cases (5 rows x 19 cases)

FARNESE
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VINI FANTINI



Fantini

Trebbiano D'Abruzzo DOC

Variety: Trebbiano D'Abruzzo

Color: White

Production Area: Ortona

Vinification: Soft stalk-stripping and crushing. Pressing, clarification, fermentation of the clean must for 20 days at 12°C.

Sensory Features: Bright straw yellow color. A medium-bodied wine, quite intense and persistent, fruity and floral, with aromas of medlar, peach and orange blossom. Well-balanced, intense and persistent.

Best served with: Excellent with fish, light first courses and typical Japanese cooking.

Serving Temperature: 10-12°C

CASE: 12 BTL X0,75lt

EPAL (80X120): 55 cases (5 rows x 11 cases)

CASE: 6 BTL X1,5lt

EPAL (80X120): 56 cases (4 rows x 14 cases)

FARNESE
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VINI FANTINI

Fantini Gran Cuvée Rosé Swarovski



Variety: Aglianico del Vulture

Color: Rosé

Bottle Capacity: ml 750

Production Area: Acerenza (PZ)

Vinification: Delicate crushing of the berries, in order to keep only the free-run juice. Decantation and fermentation of the clear must for 20 days at 12° C. A second fermentation (prise de mousse) in 4.000 lt pressure tanks for 60 days.

Sensory Features: Fresh and aromatic wine, good also as aperitif. Pomegranate pink, with intense and persistent aroma, fruity, with hints of ripe cherry, red currant, wild strawberry and raspberry. In the mouth it is pleasantly aromatic, well-balanced and fresh. Elegant and persistent perlage.

Best served with: It matches perfectly well with all kinds of seafood. Good also served as aperitif.

Serving Temperature: 8-10°C

CASE: 6 BTL X0,75lt

EPAL (80X120): 72 cases (6 rows x 12 cases)

FARNESE
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VINI FANTINI

Fantini

Montepulciano D' Abruzzo DOC

Variety: Montepulciano

Color: Red

Production Area: Ortona, San Salvo, Pollutri

Vinification: Delicate stalk-stripping and crushing. Maceration-fermentation for 15 days.

Sensory Features: Ruby red color with garnet highlights. Intense, persistent and fruity, with a strong aroma of wild berries. A full-bodied wine, well balanced, slightly tannic with a clean aftertaste.

Best served with: Excellent with all the typical courses of Italian traditional cooking.

Serving Temperature: 16-18°C

CASE: 12 BTL X0,75lt

EPAL (80X120): 55 cases (5 rows x 11 cases)

CASE: 6 BTL X1,5lt

EPAL (80X120): 56 cases (4 rows x 14 cases)

FARNESE
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