

# FANTINI GROUP

FANTINI  
GROUP



FANTINI

BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



# FANTINI

## Abruzzo

**Nestled among the peaks of the Apennines  
and the waters of the Adriatic.**

Italy's "Greenest Region," is home to Fantini Wines. Our winery, located in Roseto Degli Abruzzi within the Montepulciano D'Abruzzo DOCG area, benefits from a unique microclimate created by the nearby mountains and coastline. Our vineyards, positioned for optimal sun exposure and exceptional temperature variation, thrive thanks to environmentally friendly production methods. This commitment to nature results in high-quality grapes that age beautifully.

## **SECRET INGREDIENTS**

### **UNCONTAMINATED AREA**

A pollution free location with clear skies and fresh air due to a lack of factories. The cool nights help vineyards avoid chemical treatments for pests and diseases.

### **SOILS**

The geology is diverse, featuring marly clay, sandy flysch, and limestone. Coastal viticulture is characterized by gravel and alluvial deposits, resulting in distinct grape varieties based on location.

### **MEDITERRANEAN CLIMATE**

The Apennine mountain range influences the climate of Italy, with the Gran Sasso massif being the highest point at 2,914 meters 9,560 feet. The region experiences sunny, warm summers and mild, wet winters. Summers are typically hot and dry, while winters are cool and wet. Cool winds from the Apennines and sea breezes from the Adriatic Sea contribute to temperature variation, enhancing the aroma and acidity of local wines.

# FANTINI GROUP

SAMBUCA DI SICILIA (AG) ITALY

## ESTATE



**VINEYARDS** = The grapes are selected from north facing vineyards in the Agrigento Province. The microclimate offers the perfect conditions to ripen the grapes and have a great concentration of aroma well balanced with a crisp acidity.

**VINIFICATION** = Crushing, de-stemming, soft pressing and static decantation. The clear must is then fermented at 12 – 14 Degrees C. At the end of the fermentation, the lees are then left to rest for about 3 – 5 months and then the wine is transferred and sulphited.

**COLOUR** = Pale yellow colour with golden and complex aroma.

**BOUQUET** = Fruity with aromas of herbs, aromas of oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon-lime and mineral.

**FLAVOUR** = Medium bodied, round and pleasant with a great balance. Long and clean, spicy finish.

**RECOMMENDED WITH** = Easy to drink well with rich pasta dishes, white meat and cheese. Delicious with cream soups and grilled fish.

**SERVING TEMPERATURE** = 10 – 12 degrees C.

GRAPE: 100% PINOT GRIGIO

2023 Fantini Pinot Grigio Terre Siciliane IGP **Screw Cap** 12.0% Alc

# FANTINI GROUP

ORTONA, SAN SALVO, POLLUTRI ITALY

## ESTATE



**VINEYARDS** = The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.

**VINIFICATION** = Once the grapes were received at the winery, they were gently crushed and destemmed. The grapes then underwent a cold maceration for 4 days. Fermentation took place in stainless steel tanks at a temperature of 24 – 26 Degrees C for 8 – 10 days. This wine received no oak ageing to preserve the vibrancy of the fruit.

**COLOUR** = Ruby red with garnet highlights.

**BOUQUET** = Intense, persistent and fruity with a strong aroma of wild berries.

**FLAVOUR** = Full bodied, well balanced, slightly tannic with a clean aftertaste.

**RECOMMENDED WITH** = Excellent with all the typical courses of Italian traditional cooking.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

[GRAPE: 100% MONTEPULCIANO](#)

[Grand Gold Mundus Vini](#)

[Best Of Show Spring Tasting Mundus Vini](#)

[Gold Medal Berliner Wine Trophy](#)

2024 Fantini Montepulciano D'Abruzzo DOC **Screw Cap** 12.5% Alc

# FANTINI GROUP

ORTONA, SAN SALVO ITALY

## ESTATE



**VINEYARDS** = Grapes for the Sangiovese Terre di Chieti are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a Pergola training system.

**VINIFICATION** = The grapes were destemmed and crushed before undergoing an initial cold maceration for 2 days. Maceration and fermentation followed at 20 – 22 Degrees C for 9 – 11 days. Between 10 and 20% of the wine was aged in oak with the remainder aged in stainless steel.

**COLOUR** = Garnet Red.

**BOUQUET** = Intense and persistent, fruity with a winy note and wood flavour.

**FLAVOUR** = A medium-bodied wine, good tannins, balanced and ready to drink.

**RECOMMENDED WITH** = Excellent with all the typical courses of Italian traditional cooking, with meat and baked fish.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE: 100% SANGIOVESE**

2024 Fantini Sangiovese Terre di Chieti IGT Screw Cap 13.0% Alc

# FANTINI GROUP

ORTONA (CH) ITALY

## MAGNUM



**VINEYARDS** = The vineyards are situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a Pergola system.

**VINIFICATION** = Soft stalk-stripping and crushing. Pressing, clarification maceration of the clean must for 20 days at 12 Degrees C.

**COLOUR** = Bright straw yellow.

**BOUQUET** = Medium bodied, quite intense and persistent, fruity and floral with aromas of medlar, peach and orange blossom.

**FLAVOUR** = Full bodied, quite well balanced, intense and persistent. **RECOMMENDED WITH** = Excellent with fish, light first courses and typical Japanese cooking.

**SERVING TEMPERATURE** = 10 – 12 degrees C.

GRAPE: 100% TREBBIANO

2022 Fantini Trebbiano D'Abruzzo 1.5lt DOC 12.0% Alc

# FANTINI GROUP

ORTONA SAN SALVO, POLLUTRI ITALY

## MAGNUM



**VINEYARDS** = The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.

**VINIFICATION** = Once the grapes were received at the winery, they were gently crushed and destemmed. The grapes then underwent a cold maceration for 4 days. Fermentation took place in stainless steel tanks at a temperature of 24 – 26 Degrees C for 8 – 10 days. This wine received no oak ageing to preserve the vibrancy of the fruit.

**COLOUR** = Ruby red with garnet highlights.

**BOUQUET** = Intense, persistent and fruity with a strong aroma of wild berries.

**FLAVOUR** = Full bodied, well balanced, slightly tannic with a clean aftertaste.

**RECOMMENDED WITH** = Excellent with all the typical courses of Italian traditional cooking.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE: 100% MONTEPULCIANO**

2020 Fantini Montepulciano D'Abruzzo 1.5lt DOC 13.0% Alc

# FANTINI GROUP

ORTONA ABRUZZO ITALY

## CALALENTA SERIES



**VINEYARDS** = Pecorino is a fairly rare variety, with only about 300 hectares planted in the Abruzzo and Le Marche regions. Its name derives from the fact that a bunch of Pecorino grapes was traditionally considered to have a similar shape to a sheep's head. The vineyards are situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.

**VINIFICATION** = Crushing and stalk stripping, pressing and cooling are carried out in a few seconds down to  $-1^{\circ}\text{C}$  in an inert atmosphere. Static clarification of the must. Fermentation at  $12^{\circ}\text{C}$  to extract much aromatic as possible. 80% of the juice is fermented in stainless-steel tanks, the other 20% in oak barrels of 40hl.

**COLOUR** = Straw yellow with greenish highlights.

**BOUQUET** = Aromas of white pulp fruit, especially pears.

**FLAVOUR** = Balsamic notes that reveal the good quality of the wood.

**RECOMMENDED WITH** = Perfect with lobster, cream of vegetable soup and smoked fish, we also suggest it with roasted chicken.

**SERVING TEMPERATURE** = 10 – 12 degrees C.

**GRAPE: 100% PECORINO**

99 Points Luca Maroni Italy

Gold Medal Berliner Wine Trophy Germany

Gold Medal Concours International de Lyon France

2023 Fantini Calalenta Pecorino Terre di Chieti Glass Closure IGT 12.5% Alc

# FANTINI GROUP

ORTONA AND POLLUTRI, ABRUZZO ITALY

## CALALENTA SERIES



**VINEYARDS** = To obtain the best in terms of flavour and aroma, after a careful selection, we decided to use Merlot grapes that grow at the foot of the Maiella mountain massif, which with its almost 3,000 meters above sea level, characterizes the aromatic structure and elegance of this excellent wine.

**VINIFICATION** = Hand picked in nighttime (Calalenta). Immediately after harvesting, pressing and cooling are carried out in a few seconds down to -1 Degree C in an inert atmosphere. The free run must be fermented at 10 Degrees C in stainless steel tank for 20 days. After a light and quick aging on lees of 30 days in stainless steel the wine is gently fined, filtered and straightforward bottled.

**COLOUR** = This "Provence Style" rose has a very pale pink blush colour.

**BOUQUET** = Fresh and flinty aromas of strawberry, fresh cut watermelon and rose petals on the nose with mineral notes on the palate.

**FLAVOUR** = The wine has a refreshing acidity that's in harmony with the fruit and well rounded with good length. Its long and intense finish is the signature of a Rose with incomparable elegance.

**RECOMMENDED WITH** = Excellent as an aperitif, matches very well also with raw fish, delicate vegetarian dishes, fresh cheeses and Japanese cuisine.

**SERVING TEMPERATURE** = 10 – 12 degrees C.

**GRAPE: 100% MERLOT**

**99 Points & Best Italian Rose Luca Maroni**

**Grand Gold Medal Vinalies International**

2024 Fantini Calalenta Merlot Rose Glass Closure IGP 13.5% Alc

# FANTINI GROUP

CANOSA DI PUGLIA ITALY

## ESTATE



**VINEYARDS** = Our Sangiovese and Merlot express distinctive characteristics in this area of Puglia, thanks to the strength of the sunlight and the high temperatures during the ripening period. Its colour is very deep and the aromas on the nose are of rich, ripe fruit.

**VINIFICATION** = The Sangiovese grapes are harvested when they are perfectly ripe, whereas the Merlot are harvested a little bit after their ripening. Fermentation on skins for about 15 days, with pumping overs every 4 hours, draining off, fining, 4 – 7 months in new barriques (30% French – 70% American)

**COLOUR** = Ruby red.

**BOUQUET** = Intense and complex aroma, ripe fruit, chocolate and jam, with spicy notes from wood.

**FLAVOUR** = Quite tannic and well balanced. Ready to drink, but its structure allows the wine to be aged.

**RECOMMENDED WITH** = Easy drinking wine, good with salami, savory first courses, excellent with meats and cheeses.

**CELLARING** = Can be aged for up to 4 – 5 years.

**SERVING TEMPERATURE** = 14 – 15 degrees C.

**GRAPE:**

**70% SANGIOVESE**

**30% MERLOT**

2023 Fantini Giro Sangiovese – Merlot IGP 14.0% Alc

# FANTINI GROUP

ORTONA ABRUZZO ITALY

## GOLD COLLECTION



**COLOUR** = Intense ruby red.

**BOUQUET** = Fruity with notes of jam and cherry preserve in alcohol. Spicy notes of licorice, aromas of vanilla and faded flowers.

**FLAVOUR** = A full bodied wine, good tannins, with a pleasant sour aftertaste. Ready to drink.

**RECOMMENDED WITH** = Easy to drink, good with salami, savory first courses, excellent with meat and cheese.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE: SANGIOVESE – CABERNET SAUVIGNON**

95 Points Luca Maroni

Gold Medal Mundus Vini

Gold Medal Korea Wine Challenge

2022 Fantini Don Camillo Sangiovese Cabernet Sauvignon IGT 14.5% Alc

# FANTINI GROUP

TENUTA CANTALUPO IN NOTARESCO, ABRUZZO ITALY

## OPI ----- ORGANIC WINE



**VINIFICATION** = The grapes are hand picked, put into little baskets and carried to the winery for de-stemming, double hand selection, soft crushing, maceration-fermentation for 25 days. Malolactic fermentation and maturation.

**COLOUR** = Garnet red.

**BOUQUET** = Intense and persistent, spicy (tobacco and jam), aromas of licorice, fruity and a little ethereal.

**FLAVOUR** = A full bodied wine, soft, balanced, intense and persistent.

**RECOMMENDED WITH** = Legumes, mushrooms and tasty meats. OPI perfectly matches turkey and BBQ meat. Try it also with Asian food such as duck, beef and pork hot pots.

**SERVING TEMPERATURE** = 18 – 20 degrees C.

GRAPE: 100% ORGANIC MONTEPULCIANO D'ABRUZZO

2014 Fantini Montepulciano D'Abruzzo Colline Teramane Riserva DOCG 14.0% Alc

# FANTINI GROUP

ABRUZZO, BASILICATA, SICILY ITALY

## PREMIUM ITALIAN BLEND OF THE CENTURY



**THE STORY** = Edizione Bianco was born from the idea that to make a great white wine you need 2 key ingredients. What nature makes available to you and an exceptional winemaker. We have found this key to success.

Our head winemaker, Dennis Verdecchia, after years of experimentation, has succeeded in creating a wine that is the perfect expression of the native vines of Southern Italy.

A careful and scrupulous selection of very healthy grapes of Pecorino, Fiano and Grillo have determined the success of this wine that enjoys a unique and unmistakable taste.

**VINIFICATION** = The grapes are harvested by hand when perfectly ripe and are vinified separately to best respect the peculiarities of individual varieties characteristics. After a soft and gentle press, the grapes undergo in a cold maceration for 12 hours. The musts are decanted cold. Pecorino ferments in large unroasted 50hl barrels. Fiano and Grillo ferment in stainless steel, at temperatures between 10 – 12 Degrees C.

**VARIETIES** = Manual harvesting of grapes into crates with careful selection of Pecorino – Fiano – Grillo.

**COLOUR** = Crisp golden straw.

**BOUQUET** = Offers a complex bouquet with notes of exotic and captivating fruity notes of mango, papaya, lime and red grapefruit.

**FLAVOUR** = Scents of herbs such as lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

**RECOMMENDED WITH** = Appetizers, in particular ham and cheese, delicate creams and soups, crudités' of crustaceans and all fish in general.

**SERVING TEMPERATURE** = 8 – 10 degrees C.

**GRAPE:**  
PECORINO  
FIANO  
GRILLO

99 Points Luca Maroni 2020

N/V Fantini Edizione Bianco (White) 13.0% Alc

# FANTINI GROUP

NOTARESCO, ORTONA, SAVA, MANDURIA, ABRUZZO & PUGLIA ITALY

## PREMIUM EXQUISITE BLEND



**COLOUR** = Very deep garnet red.

**BOUQUET** = Very Intense and persistent with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral.

**FLAVOUR** = Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish.

**RECOMMENDED WITH** = Perfect when paired with charcuterie board, meatballs in tomato sauce, grilled meat or with fish baked in the oven.

**CELLARING** = Ready to drink, or can well be aged for 18 – 25 years.

**SERVING TEMPERATURE** = 18 – 20 degrees C.

GRAPES – THE VERY BEST SELECTION OF –  
MONTEPULCIANO  
PRIMITIVO  
SANGIOVESE  
NEGROAMARO  
MALVASIA NERA

99 Points Luca Maroni

2021 Fantini Edizione Cinque Autoctoni No.23 14.5% Alc

# FANTINI GROUP

NOTARESCO TERAMO ABRUZZO ITALY

## PREMIUM EXQUISITE BLEND



**STORY** = We have named this wine **THREE DREAMERS** because it reminds us of the story of our company and of three friends, young and full of passion and enthusiasm for the wine world, whose dream was to create the biggest boutique winery in Italy. The three friends did not own a single vineyard, nor a winery for turning the grapes into wine, nor a bottling line. This is how we started, with little money, a huge passion and great ambitions, they called us the “**THREE DREAMERS**”. After almost 30 years of patience and persistence, the dream came true. Passion, the search for excellence and ability proved to be winning qualities.

**THREE DREAMERS** is a tribute to our story and to our partner, who is no longer with us, that we want to celebrate with a great wine made from selected Montepulciano D’Abruzzo grapes, from our Cantalupo Estate in Abruzzo. The grapes are left to dry, for more than 2 months, in optimal conditions, with a process created by our research & development department. Having read this description, you might think we are talking about an Amarone made with Montepulciano grapes, but when you taste the wine, you will realize that it has incredible organoleptic characteristics that allow it to excel from every point of view.

**COLOUR** = Deep ruby red with shades of black plum.

**BOUQUET** = The aromas are deep and complex, ripe fruit, raisins, blackberries, sour cherries, cinnamon with touches of vanilla and dark chocolate.

**FLAVOUR** = The palate has a powerful rush of cocoa powder, with notes of jammy blackcurrant and hints of mocha espresso and caramel toffee. The seamlessly integrated palate of powdery tannins frame the perfect acidity, giving a long texture on the finish.

**RECOMMENDED WITH** = Its elegance and structure make it perfect with game, red meats or matured cheeses. It is also an ideal accompaniment for lengthy conversations.

**CELLARING** = Drink now, or can be kept for 5 years with careful cellaring.

**SERVING TEMPERATURE** = 17 – 18 degrees C.

GRAPES: 100% MONTEPULCIANO

99 Points Luca Maroni 2023

96 Points Vinoway Wine Selection 2023

Gold Medal Berliner Wine Trophy 2022

2020 Fantini Three Dreamers Rosso Vino Ottenuto Da Uve Appassite 16.5% Alc