

Fantinel



Tenuta Sant'Helena Refosco Dal Peduncolo Rosso Trevenezie IGT

PRODUCER'S STORY

Fantinel company was born in **1969** from the passion of **Mario Fantinel**, a well-known hotelier and restaurateur in Northern Friuli. Love for wine was soon inherited by his sons **Luciano, Gianfranco and Loris** who expanded the family property, acquiring the vineyards in the best areas of **Friuli Venezia Giulia**.

That small agricultural company today, with the third generation of the family represented by **Marco**, has become an internationally prestigious winery, ambassador of Friulian winemaking art in the world. Its pulsating heart is in Tauriano, near the ancient village of Spilimbergo. Here stands an elegant winery, dealing with the management of over 300 hectares of vineyards divided into the renowned **Grave, Prosecco, Collio and Colli Orientali DOC zones**.

WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	Refosco dal Peduncolo Rosso 100%
REGION	Friuli Venezia Giulia, Italy
WINEMAKER	Alberto Zanello
ALCOHOL (ABV)	13%
STYLE	"Appassimento Style" Partial drying method
FARMING	Conventional
AWARD	Sommelier Wine Awards UK 2019; SWA Bronze James Suckling US 2018; 90 Points

WHAT HAPPENED IN 2016?

The weather was milder than in previous years, no torrid heat that accelerates the ripening of the grapes, with a harvest period that is back in the "standard": between the end of September and the first fortnight of October, ending in the first decade November for late harvests. Assoenologi overall defines the quality as "excellent with several points of excellent", especially in the whole of the Center North and the Islands. There is even talk of a 2016 "to be framed"!

WHAT DOES IT TASTE LIKE?

Garnet red with an intense, delightful nose, tannic and lingering mouthfeel. This magnificent native vine, fruit of the finest tradition of Friuli, reaches its full potential through slow ageing in oak barrels. Savoury, tannic, full-bodied, with a lingering aftertaste. It softens with age to acquire a pleasantly bitterish palate.

WHAT TO DRINK IT WITH?

Grilled or speciality meats, stews and game.

