

Fantinel



BORGO TESIS Pinot Grigio Grave DOC

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 HAPPENED IN 2019?

The 2019 harvest, due to the crazy climate and bad weather alternating with African heat waves that characterized the summer, recorded some delays, especially in the North East.

WHAT DOES IT TASTE LIKE?

Zesty mouthfeel and a good body. This refined wine displays balance and authenticity, like the land of its origin.

WHAT TO DRINK IT WITH?

Hors d'oeuvres, fish dishes, pasta or rice dishes, soups.

WHAT'S IN IT?

VINTAGE	2019
GRAPE VARIETY	Pinot Grigio 100%
REGION	Friuli Venezia Giulia, Italy
WINEMAKER	Alberto Zanella
ALCOHOL (ABV)	12,5%
STYLE	Delicately coppery, bright white.
FARMING	Conventional
AWARD	