

Fantinel



Tenuta Sant'Helena Frontiere Collio Bianco 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'S IN IT?

VINTAGE	2017
GRAPE VARIETY	Tocai Friulano (50%) Pinot Bianco (30%) Chardonnay (20%)
REGION	Friuli Venezia Giulia, Italy
WINEMAKER	Alberto Zanello
ALCOHOL (ABV)	13%
STYLE	Intense, harmonic
FARMING	Conventional
AWARD	James Suckling 2018; 91 Points Vini D'Italia (Gambero Rosso) 2018; 2 Glasses

WHAT HAPPENED IN 2017?

Bad climatic events, a wave of frost first, and drought later, have led to a significant loss of yield. The quality of the grapes was still high. A year not to remember regarding quantity.

WHAT DOES IT TASTE LIKE?

White wine with a delicate and complex nose and a fruity, firmly structured palate. Elegant assemblage of selected white grapes with strong territorial connotations.

Velvety, with excellent balance.

WHAT TO DRINK IT WITH?

Fish-based dishes.