



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Collection Vino Rosso

A blend of Montepulciano, Ciliegiolo, and Sangiovese. Fantini Collection Vino Rosso is ruby red with garnet highlights. Intense, persistent aromas of red fruit, black cherry, and plum with hints of vanilla. Supple, fresh, and well-balanced, on the palate with an intense and persistent finish.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

---

**Wine exported to:** USA

---

## Most recent awards

---



**Winemaking and Aging**

Grape Varieties:	A blend of Montepulciano, Ciliegiolo, and Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 8-10 days
Type of yeast:	Selected yeast
Fermentation temperature:	75.2-78.8 °F (24-26 °C)
Length of maceration:	About 4 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Closure:	Cork



Organic:	No
Vineyard location:	From vineyards located in Ortona, San Salvo, and Pollutri
Soil composition:	Clay and limestone
Vine training:	Canopy and Guyor
Altitude:	492-1,148 feet (150-350 meters) above sea level
Vine density:	9 tons per hectare
Yield:	4,000-5,000 vines per hectare
Exposure:	South/east
Total yearly production (in bottles):	60,000



# Tasting Notes and Food Pairings

Tasting notes:	Ruby red with garnet highlights. Intense, persistent aromas of red berries, black cherry, and plum with hints of vanilla. Supple, fresh, well-balanced, on the palate with an intense and persistent finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with Italian cuisine and barbecue.
Aging potential:	Up to 2 years
Alcohol:	12.5%
Winemaker:	Rino Santeusanio and Francesco De Santis