



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



## Edizione Cinque Autoctoni

Montepulciano, Sangiovese, Malvasia Nera, Primitivo, & Negroamaro. Very deep garnet red. Intense and persistent, with notes of cherry, blackcurrant, herbs, cinnamon, cloves, cocoa, licorice and finally a hint of minerality. Great structure, good balance between alcohol and freshness, velvety tannins, and a long finish; ready to drink but can be cellared. Fantini Group's flagship red confirms itself as a timeless icon of style and elegance. Edizione Cinque Autoctoni is considered to be a non-vintage wine because the grapes are sourced from two regions. As such, the winery releases this wine in editions or *Edizione*.

"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

**LUCA MARONI:** 99



## Winemaking and Aging

Grape Varieties:	33% Montepulciano, 30% Primitivo, 25% Sangiovese, 7% Negroamaro, and 5% Malvasia Nera
Fermentation container:	Barrique
Length of alcoholic fermentation:	25 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	25 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique
Container size:	225 liters
Container age:	70% new, 30% second use
Type of oak:	French and American
Bottling period:	May- June
Aging before bottling:	13 months
Aging in bottle:	2-3 months
Closure:	Natural Cork



## Vineyard

Organic:	No
----------	----

Vineyard location:	Colonnella and Ortona, Abruzzo and Sava and Manduria
Vineyard size:	0.5 - 1 hectares (1.2 - 2.47 acres)
Soil composition:	The soil is very diverse, some parts are medium-textured or limestone mix, others are "red earth", with a fine texture and a generally calcareous bedrock
Vine training:	Pergola (Tendone), Guyot and Alberello
Altitude:	50-250 meters (160-820 feet) above sea level
Vine density:	1,500-3,000 plant per hectare
Yield:	3-6 tons per hectare
Exposure:	Southeastern
Years planted:	40-100 years
Age of vines:	40-100 years
Time of harvest:	Late September to early November
Total yearly production (in bottles):	500,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Very deep garnet red. Intense and persistent, with notes of cherry, blackcurrant, herbs, cinnamon, cloves, cocoa, licorice and finally a hint of minerality. Great structure, good balance between alcohol and freshness, velvety tannins, and a long finish; ready to drink but can be cellared. Fantini Group's flagship red confirms itself as a timeless icon of style and elegance.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Excellent with rich first courses, red meat, semi-aged and aged cheese.
Aging potential:	10-15 years and more

Alcohol: 14.50%

Winemaker: Filippo Baccalaro

---

*2025 Empson & Co S.p.A. - Copyright © All Rights Reserved.*