



Winemaker: Marco Fantinel  
Generation: 3rd

# Fantinel

## Cuvée Prestige Brut

Soft yellow with fine and persistent perlage, aroma of bread and flowers and lean and fresh flavour.

A precious cuvée of selected white grapes grown on the estate, obtained by Charmat method.

Origin: Estate in Tauriano (PN).

Grapes: Glera (50%), Pinot Bianco (30%), Chardonnay (20%).

Sparkling wine-making method: Charmat.

Bead: fine and persistent.

Ideal serving temperature: 7-8°C.

Pairings: aperitif, excellent with fish hors d'oeuvres

### WINEMAKER BIOGRAPHY

Together with his siblings, Marco Fantinel took his grandfather's small winemaking legacy and converted it into an Italian institution. Today, he oversees the Fantinel and Tenuta Sant'Helena estates, with a focus on Friuli's unique terroir and native varieties.

### TASTING NOTES ENOLOGIST

Alberto Zanone  
Appearance: Soft yellow with citrine tinges

Nose: Vibrant, lingering, with floral notes on a delicate background of crusty bread

Palate: Attractive and elegant



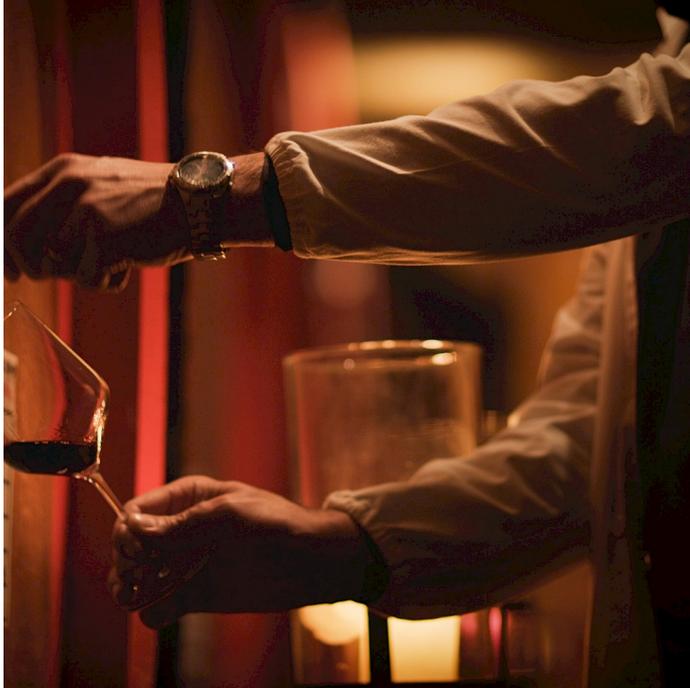
### VINEYARD & VINIFICATION

Vineyard Location	Friuli-Venezia Giulia
Varietals List	50% Glera 30% Pinot Bianco 20% Chardonnay
Elevation	100 m
Soils	Gravelly
Maturation Summary	Bottled for N/A months
Alcohol	11.5 %
Acidity	5.5 g/liter
Residual Sugar	7.6 g/liter
Annual Production	3,000,000 bottles



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## REGION

### FRIULI-VENEZIA GIULIA

Situated in the NE corner of Italy, Friuli-Venezia Giulia borders Veneto to the west, the Austrian Alps to the north, Slovenia to the east, and to the south has a short coastline along the Adriatic Sea. The combination of warm maritime breezes, chilly subalpine nights, and clay-based soil creates the perfect terroir for white wines in particular. Unsurprisingly, 77% of Friuli's total production is devoted to its bianchi (higher than any other Italian region). Overall, they're prized for their aromatics, big-boned acidic structure, and flinty, mineral-driven finesse. Although relatively small in terms of geography, like Piedmont this region is home to a large number of artisanal, family-run vineyards. With 4 DOCGs and 12 DOCs, Friuli ranks third amongst Italy's 20 autonomie in its percentage of DOC wine production (behind only Trentino-Alto Adige and Piedmont). The Collio and Colli Orientali del Friuli DOCs are generally held in the highest esteem, with Grave del Friuli being the most prolific.

In terms of terroir, the most important influence on Friuli's vineyards is their position between the Alps and the Adriatic. Wine styles vary depending on whether an estate enjoys a Mediterranean climate near the sea or the alpine continental climate further inland. Higher vineyards in the north/northeast may rise above the low-lying cloud banks that can linger between the hills and the coast. This allows grapes to soak in the sun and develop to their full phenolic potential without overripening; aromatics are deepened, and a wine's acidic structure becomes more pronounced. At lower altitudes closer to the coast, producers may count upon more stable, maritime weather, but this comes with less dramatic swings in diurnal temperature.

## FANTINEL

A well-known hotelier and restaurateur in Friuli Venezia Giulia, Mario Fantinel purchased his very first vineyard in Collio, near the border with Slovenia, in 1969. At that time, the goal was to make the connection between his cuisine and the region's terroir-driven wines more real, more personal. Today, third generation winemakers Marco and Stefano Fantinel have greatly expanded the family's estate, both in terms of size and prestige. While the spiritual heart of the family's operation remains in the village of Tauriano di Spilimbergo, their 300 combined hectares now span the Grave, Collio, and Colli Orientali designations. Most notably, they have evolved to become Friuli's largest producer of DOC Prosecco.

Situated on rolling hills between the Julian Alps and the Adriatic, Fantinel's vineyards enjoy a mild climate influenced both by mountains (which help protect it from the intense bora winds of winter) and the nearby sea, whose breezes help mollify the summertime heat. Wide swings in day to night temperature contribute to the acidic bone structure of the wines, and unique soils lend a flavor profile specific to the zone. Tens of millions of years ago, a shallow sea covered this entire region, leaving calcareous clay and shell materials in its wake. Today, on both sides of the Friuli-Slovenia border, this rich, marly soil is referred to as ponca, and it plays a paramount role in lending the wines of Collio their pronounced minerality and paradoxical aromas of tropical fruit.