



Winemaker: Marco Fantinel
Generation: 3rd

Fantinel

Prosecco DOC Santa Caterina

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.

ENOLOGIST

Alberto Zanello



TASTING NOTES

- Color** Straw-yellow with greenish tinges
- Nose** Pleasant, very elegant, never overpowering, full of a floral background
- Palate** Soft and velvety



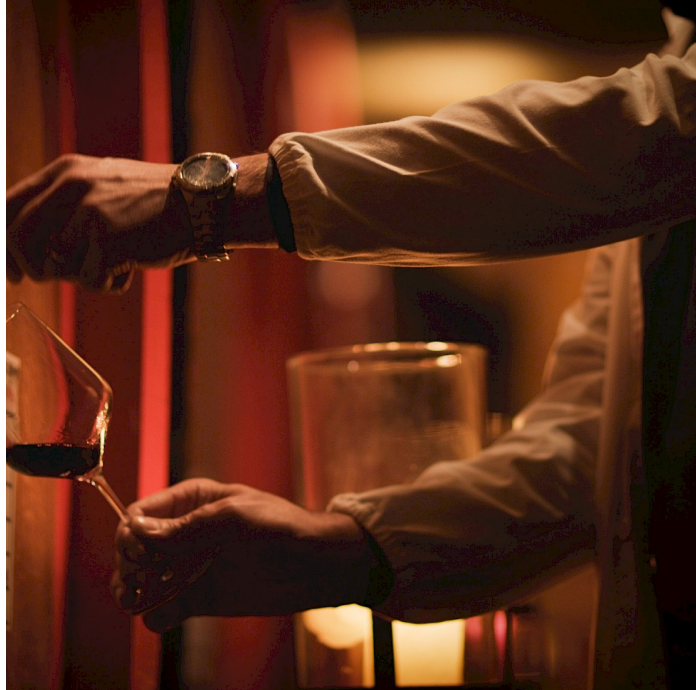
VINEYARD & VINIFICATION

Vineyard Location	Prosecco DOC, Friuli-Venezia Giulia
Varietals List	100% Glera
Elevation	100 m
Soils	Gravelly
Maturation Summary	In Steel for 2 months
In Steel	2 months
Alcohol	11.5 %
Acidity	5.2 g/liter
Residual Sugar	12.6 g/liter
Annual Production	12,000,000 bottles



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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.

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.

PROSECCO DOC

Like the Trevenezie designation, the Prosecco DOC transcends regional borders, in this case including a large swath of (central and NE) Veneto along with the whole of Friuli-Venezia Giulia. Named after the village of Prosecco outside Trieste, today Prosecco DOCs can come from 9 different provinces across the 2 different regions. (Gorizia, Pordenone, Trieste, and Udine in Friuli, or Belluno, Padua, Treviso, Venice, and Vicenza in the Veneto.) Across the board, wines must be made using at least 85% Glera – the grape also informally known as Prosecco – with grapes such as Chardonnay, Pinot Bianco and Pinot Grigio also permitted. These additions, along with specific terroir, can certainly change the character of Prosecco, but generally speaking one can expect notes of crisp apple and pear, along with jasmine and acacia blossoms on both nose and palate. With riper fruit, peach and melon also sometimes enter the equation. Aromatics are enhanced by the (largely) cool, subalpine climate, soils rich in calcium carbonates, and also by vine training techniques; pruning with the Guyot system (or double-arched cane), for example, can also help in the production of aromatic fruit.

With the establishment of the DOC in 2009, the guidelines for making Prosecco finally firmed up after decades of IGT fluidity. Yields were officially lowered, leading to a rise in quality, along with an increased focus on terroir. Today, the appellation is actually smaller than Champagne in terms of hectares (23,000 vs. 34,000), although it produces 20-25% more wine. (In recent years, the Prosecco DOC has exceeded 450 million bottles.) Sparkling and semi-sparkling wines account for an amazing 99% of the zone's total production, with still wines eking out an existence at just 1%!