

James
Suckling
92 PTS
2020



TASTING NOTES

An elegantly subtle, radiant white with a tangy, vibrant mouthfeel. This ancient vine exudes the consistently delightful abundance of its native lands. So abundant that it easily accompanies every occasion.

Pairs well with finger food and hors d'oeuvres.
Excellent with oysters and clams.

Fantinel

Tenuta Sant'Helena Ribolla Gialla

COUNTRY ABV
Italy 13%

REGION VARIETALS
Friuli Venezia Giulia Ribolla Gialla

APPELLATION
IGT Venezia Giulia

WINERY

Fantinel was founded in 1969, when restaurateur and hotelier, Paron Mario Fantinel, acquired his first vineyards in the Collio area of northern Friuli. With now the third generation represented by Marco, Stefano, and Mariaelena, what started as a small agricultural company has become an internationally prestigious winery and ambassador of Friulian wine-making throughout the world. The philosophy of Fantinel is to employ passion, tradition, and innovation through a close bond with the origins and ancestral wisdom of Friuli, producing wines that embrace excellence and offer real emotions that convey the authenticity of the land.

With over 300 hectares of vineyards divided into the renowned DOC Grave, Prosecco, and Collio zones, Fantinel comprises a stunning lineup: beautiful sparkling wines, Borgo Tesis, the distinct estate of Tenuta Sant'Helena, and the crown jewel La Roncaia. Gaining success in over 90 countries at top-level, prestigious restaurants and specialized shops, Fantinel's rapidly growing success is confirmed by remarkable reviews received by international press.

CULTIVATION

Practicing sustainable farming. Harvest at the beginning of September.

VINIFICATION

Cold maceration with limited skins contact.