

James  
Suckling  
91 PTS  
2018

Vinous  
91 PTS  
2018

James  
Suckling  
92 PTS  
2017



#### TASTING NOTES

Garnet red with tinges typical of aged wine. Intense and pleasurable, a multi-layered bouquet that, with age, acquires tarry scents. Savory, tannic, full-bodied, with a lingering aftertaste. It softens with age to acquire a pleasantly bitter palate.

## Fantinel

### Tenuta Sant'Helena Refosco

|                       |                                     |
|-----------------------|-------------------------------------|
| COUNTRY               | ABV                                 |
| Italy                 | 13%                                 |
| REGION                | VARIETALS                           |
| Friuli Venezia Giulia | 100% Refosco dal<br>Peduncolo Rosso |
| 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

Hand harvest; partial "appassimento" (drying method) of the grapes (about 30%) for eight weeks; the grapes slowly macerate for about 20 days at a controlled temperature.

#### AGING

Aged for about 18 months in 30-60 hl Allier and Slavonian oak barrels