Fantinel

COUNTRY
Italy

REGION
Friuli Venezia Giulia



One and Only Brut Rose 2023

VARIETALS
90% Pinot Noir, 10% Chardonnay

VINEYARD PHILOSOPHY
Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
7 Hectares South	120 meters	Upper Plain	Gravel

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,200 vines per hectare	Guyot	20-25 years

CLIMATE
The upper Friulian plain, sheltered to the north by the Dolomites, is defined by a cool, humid climate with pronounced day–night temperature shifts. The 2020 vintage was excellent, with lower yields but improved quality, producing a wine of vibrant acidity and balanced alcohol thanks to a steady, damage-free growing season.

HARVEST PERIOD
End of August through early September.

VINIFICATION
Long Charmat Method for approximately 150 days in temperature-controlled stainless steel autoclave tanks.

LONGEVITY
8 years

FIRST VINTAGE PRODUCED
2014

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
12% Alc./Vol.	6 g/l, pH 3.35	6 g/l	20.3 g/l

STYLE
Long Charmat - Brut

TASTING & PAIRINGS
Appearance: Classic pink.
Nose: A fine intense bouquet, recalling red currants, wild strawberries, and raspberries, with a pleasant background of crusty bread.
Palate: Velvety and elegant, with good structure and pleasant persistence.
Pairings: Aperitif, excellent with fish starters and oysters. Excellent with oysters and clams.
Serving Temperature: 44-46°F



Antonio Galloni
91+ PTS

James Suckling
90 PTS

AVAILABLE FORMATS
750 ml

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