



Fantinel

APPASSIMENTO STYLE

FEEL THE EMOTION



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Fantinel: the heart of *Appassimento* in Friuli Venezia Giulia.

Revitalizing Ancient Romans oenological art, reinterpreting it in a modern key with a distinctive Friulian identity: this is the philosophy on *Appassimento* Fantinel has been developing for almost two decades. Undoubtedly, the sacred ritual of *Appassimento* (also called “rasinate” in English language) has a very long history, starting with the Romans (and maybe in still more ancient times) especially in the North-eastern Italy where some grapes, after being harvested, were laid on racks at the open air to be dried and shrivelled by the natural touch of sun and wind.

Over the centuries this drying method has been adapted to different vine varieties and in Friuli Venezia Giulia it has gained a great fame and prestige particularly thanks to the great results obtained with sweet grapes Picolit and Verduzzo Friulano. Since late 90s Fantinel has been using this technique at “La Roncaia” winery, in Colli Orientali Del Friuli area where *Appassimento* has a long-lasting tradition, due to climate reasons such as strong thermal gaps and high level of humidity that strongly influence grapes’ maturation.



A row of wooden wine barrels in a cellar, illuminated by warm light. The barrels are arranged in a line, receding into the distance. The lighting is dramatic, with strong highlights on the barrels and deep shadows in the surrounding space.

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A deep wine-making knowledge, a high oenotechnical experience and a substantial experimentation, also thanks to the unparalleled consultancy of the famous Hungarian wine-maker Tibor Gal (tragically dead in 2005), have allowed Fantinel team to start working successfully with *Appassimento* on “La Roncaia” red wines, in particular with the flagship Refosco. On the basis of the significant results in terms of wine structure and personality, a precise strategy on *Appassimento* has been recently designed.

The purpose now is to become an absolute point of reference for *Appassimento* in Friulian and Italian scene, also by using this method in the other renowned viticulture zones of Friuli Venezia Giulia, first of all Collio, at Fantinel Tenuta Sant’Helena. Oenological history and regional tradition have been consequently revised with an innovative vision applied to an area that is surely unique for its terroir and microclimate (milder temperatures, more exposition to sun, excellent ventilation...) and therefore peculiar regarding the effects on red grapes.

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The *Appassimento* technique at Tenuta Sant'Helena

Red grapes are hand-harvested in late September, by experienced workers selecting only the best bunches, paying attention to skins' health and the fact fruits are not too close to each other, in order to let, during drying, the air flow. Part of the bunches are laid on boxes in the "fruttaio", a special room where, by the use of advanced technologic systems controlling conditions such as temperature, air and humidity, a perfect and "natural" environment for drying is created.

The first days of *Appassimento* are extremely crucial, requiring a daily control in order to avoid mould and rotting.

As a matter of fact, Fantinel has obtained sublime outcomes with Tenuta Sant'Helena Refosco dal Peduncolo Rosso, Cabernet Sauvignon and Venjo Collio Rosso: stronger fruity fragrances, an enhanced aromatic complexity, a richer body, an elegant smoothness, a better balance and an overall attractive impact on the nose and the palate.

All this with a well-defined style and a recognizable personality. The work in the cellar has furthermore helped create and outstanding quality, contributing to increase the strength of these red wines, also by means of a long maturation in oak barrels.

TENUTA SANT'HELENA



REFOSCO
DAL PEDUNCOLO ROSSO

VINO OTTENUTO DA UVE PROVENIENTI
DA VOCATI TERRITORI, DOVE IL FERTILE TERRENO,
NATO DALLA GENEROSITÀ DEI NUMEROSI
CORSI D'ACQUA DELLA ZONA, CATTURA E RESTITUISCE DOLCEMENTE
IL CALORE DEL SOLE CHE SI OFFRE A QUESTE TERRE.

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TENUTA
SANT'HELENA

REFOSCO
DAL PEDUNCOLO ROSSO

VENCÓ (DOLEGNA DEL COLLIO)

Garnet red with an intense, delightful nose, tannic and lingering mouthfeel. This magnificent native vine, fruit of the finest tradition of Friuli, reaches its full potential through slow ageing in oak barrels.

Origin: IGT Delle Venezie.

Grape variety: 100% Refosco dal Peduncolo Rosso

Vinification: hand harvest; partial “*appassimento*” (drying method) of the grapes (about 20%) for eight weeks; submerged-cap maceration for 25 days. Aged for about 18 months in 30-60 hl Allier and Slavonian oak barrels.

Appearance: garnet red with tinges typical of aged wine.

Nose: intense and pleasurable, fullflavoured, slightly tannic, tarry.

Palate: savoury, tannic, full-bodied, with a lingering aftertaste. It softens with age to acquire a pleasantly bitterish palate with a multilayered bouquet on a tarry background.

Ideal serving temperature: 18-20°C.

Alcoholic strength: 13,5% Vol.

Pairings: grilled or speciality meats, stews and game.

TENUTA SANT'HELENA



CABERNET
SAUVIGNON

VINO OTTENUTO DA UVE PROVENIENTI
DA VOCATI TERRITORI DOVE IL FERTILE TERRENO,
NATO DALLA GENEROSITÀ DEI NUMEROSI
CORSI D'ACQUA DELLA ZONA. CATTURA E RESTITUISCE DOLCEMENTE
IL CALORE DEL SOLE CHE SI OFFRE A QUESTE TERRE.

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TENUTA
SANT'HELENA

CABERNET SAUVIGNON

VENCÓ (DOLEGNA DEL COLLIO)

Bright ruby red with garnet tinges, redolent of notes of the forest floor and spices, with a full-bodied palate. This magnificent international wine is aged slowly in oak barrels to develop its finest characteristics and reveal its graceful elegance.

Origin: IGT Delle Venezie.

Grape variety: 100% Cabernet Sauvignon

Vinification: hand-harvest; partial "*appassimento*" (drying method) of the grapes (about 20%) for eight weeks; submerged-cap maceration for 25 days. Aged for about 18 months in 30-60 hl Allier and Slavonian oak barrels.

Appearance: deep ruby red, tending to purple.

Nose: concentrated, powerful, characteristic, redolent of forest fruits. With age it acquires spicy hints and becomes almost velvety.

Palate: full-bodied, rounded and austere, it softens with age.

Ideal serving temperature: 18-20°C.

Alcoholic strength: 13,5% vol.

Pairings: roast meat, poultry, game; meat braised in this wine is extraordinarily good.

TENUTA SANT' HELENA



VENKO

VINO OTTENUTO DA UVE PROVENIENTI

DAI VIGNETI DEL COLLIO, DOVE IL CLIMA È MITE

PER L'ESPOSIZIONE A MEZZOGIORNO ED IL FERTILE TERRENO È

PARTICOLARMENTE VOCATO ALLA COLTURA DELLA VITE GRAZIE ALLA SUA

COMPOSIZIONE DI MARNE ARENARIE DI ORIGINE EOCENICA.

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TENUTA SANT' HELENA

VENKO COLLIO ROSSO

VENCÓ (DOLEGNA DEL COLLIO)

Ruby red with garnet tinges, a bouquet in which hints of wild berries and vanilla mingle, a smooth palate. A splendid assemblage of selected red grapes aged in oak barrels.

Origin: DOC Collio

Grape varieties: Merlot (50%) – Cabernet Franc (40%) – Pinot Nero (10%).

Vinification: hand harvest; partial “*appassimento*” (drying method) of the grapes (about 25%) for eight weeks; the grapes slowly macerate for about 20 days at a controlled temperature. Aged for 24 months in 30 hl Allier and Slavonian oak barrels.

Appearance: intense ruby red.

Nose: vibrant, redolent of wild berries.

Palate: powerful and velvety, with the right amount of tannins and excellent balance.

Ideal serving temperature: 18-20°C.

Alcoholic strength: 13.5% vol.

Pairings: excellent with red meat and game.

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GRUPPO VINICOLO FANTINEL S.P.A.

Via Tesis, 8

33097 Tauriano di Spilimbergo

Pordenone – Italia

T +39 0427 591511

F +39 0427 591529

www.fantinel.com

fantinel@fantinel.com

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