



EMPSON & CO.
Experience Italy in a Wine glass



Gran Cuvée Rosé

100% Aglianico del Vulture. Fantini Gran Cuveé Rosé Vino Spumante Brut is pomegranate in color, with elegant and persistent perlage. Its bouquet jumps out of the glass with ripe notes of cherry fruit, raspberry, red currant and wild strawberries confirmed on a fresh, flavorful and well-balanced palate.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

Wine exported to: USA

Most recent awards

LUCA MARONI: 93

VINOUS: 91



Winemaking and Aging

Grape Varieties:	100% Aglianico del Vulture
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging in bottle:	Several months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Acerenza and Venosa
Soil composition:	Volcanic soil
Vine training:	Guyot
Altitude:	1,640-2,625 feet (500-800 feet) above sea level
Vine density:	3-6 tons per hectare
Yield:	3,000-4,000 vines per hectare
Exposure:	Southern
Age of vines:	20-25 years
Time of harvest:	Mid-October
Total yearly production (in bottles):	60,000



Tasting Notes and Food Pairings

Tasting notes:

A color reminiscent of pomegranate juice, with elegant and persistent perlage, its bouquet jumps out of the glass with ripe notes of cherry, raspberry, red currant and wild strawberries confirmed on a fresh, flavorful and well balanced palate.

Serving temperature:

Best served at 8-10 °C (46.4-50 °F).

Food pairings:

Pair with fish based appetizers, sushi and Asian cuisine. Also as an aperitif

Aging potential:

Up to 1.5 years

Alcohol:

12 %

Winemaker:

Rino Santeusanio