CUZZIOLGRANDIVINI

Fontefico

Italy - Abruzzo - Vasto (CH)



FONTEFICO
PURO VINO

Ownership/Founders Altieri family
Start of Activity 2006
Vitiviniculture Certified organic
Hectares 15
Bottles produced 50.000

"COCCA DI CASA"
MONTEPULCIANO D'ABRUZZO

Production area: in the Del Pozzo vineyard, 120 metres above sea level with eastern exposure
Terrain: scheletrico, ferroso e argilloso
Harvest: manual
Vinification: fermentation for 22 days
Refinement: 24 months in steel (75%), 18 months in wood (25%) and 6 months in bottle
Color: red ridged
Fragrance: resinous, with hints of small red fruits and cherries
Flavor: notes of liquorice and spices, remarkable structure
Alcoholic Grade: 14% vol



Fontefico overlooks the Gulf of Vasto, part of Abruzzo known for the cool, salty winds of the Adriatic Sea, which are an integral part of the area's microclimate. The soil is black and rich in organic matter thanks to spontaneous grassing and the practice of green manure. On the surface, the important presence of stones alternates with patches of clay and iron, yielding mineral and savoury wines with uncommon structure and longevity. The three siblings Nicola, Emanuele and Valeria Altieri have been running Fontefico since 2006 with the aim of uncompromising quality, starting with sustainable agriculture centred on indigenous grape varieties and producing wines from individual, specific vineyards. Each vineyard has its own identity, which is why each wine is represented by a character on the label. The Pecorino Superiore is "La Canaglia" because it comes from a vineyard that does not let itself be tamed, but then makes up for it with a complex and distinctive wine. Montepulciano is the "Cocca di casa" because after all, this is the favorite grape. And so on, with the particularity that, vintage after vintage, each of these protagonists is illustrated on the label in a different life scene to tell an anecdote of the vintage. Putting the bottles of the various vintages together, one can read the story of Fontefico: a story that speaks of territory and authenticity, a perfect icon of Abruzzo viticulture.