

## TRADITION AND INNOVATION

CANTINA FANINI'S WINES REFLECT  
OUR COMMITMENT TO QUALITY,  
THE MEMORY OF THE PAST AND  
THE POWER OF NATURE





CANTINA FANINI  
POSTE DEL CHIUGI



# ALBELLO DEL LAGO

UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA  
PINOT BIANCO

## GRAPE VARIETIES:

PINOT BIANCO 85%

TOCAI FRIULANO 10%

SAUVIGNON BLANC 5%

## WINE-MAKING:

ALCOHOLIC FERMENTATION IN STAINLESS  
STEEL TANKS

## AGING:

IN BOTTLES FOR 2 MONTHS

## ALCOHOLIC DEGREE:

12,5% VOL

## BEST WITH:

HORS D'OEUVRES, PASTA WITH WHITE SAUCES,  
VEGETARIAN DISHES AND LEAN FISH

WWW.CANTINAFANINI.IT | VOCABOLO GIORGI 52, 06061 (PG) UMBRIA ITALY

TEL: +39 335 5911655 | INFO@CANTINAFANINI.IT



CANTINA FANINI  
POSTE DEL CHIUGI



# MORELLO DEL LAGO

UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA  
ROSSO

## GRAPE VARIETIES:

SANGIOVESE (SANGIOVETO) 55%  
MERLOT, CABERNET SAUVIGNON, MALVASIA  
NERA 45%

## WINE-MAKING:

FERMENTATION/MACERATION IN STAINLESS  
STEEL TANKS

## AGING:

BIG OAK CASK OF 45 HL

## ALCOHOLIC DEGREE:

12,50-13,50% VOL

## BEST WITH:

RED MEAT, ROAST, AGED CHEESES AND ITALIAN  
COLD CUTS

WWW.CANTINAFANINI.IT | VOCABOLO GIORGI 52, 06061 (PG) UMBRIA ITALY

TEL: +39 335 5911655 | INFO@CANTINAFANINI.IT



CANTINA FANINI  
POSTE DEL CHIUGI



## BALESTRINO

ROSATO DELL'UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA

### GRAPE VARIETIES:

SANGIOVESE (SANGIOVETO) 55%  
CILIEGIOLO 45%

### WINE-MAKING:

ROSÈ FERMENTATION IN STAINLESS STEEL  
TANKS

### AGING:

IN BOTTLES FOR 2 MONTHS

### ALCOHOLIC DEGREE:

12,5-13,5% VOL

### BEST WITH:

APERITIF, DELICATESSEN AND SNACKS, PASTAS,  
VEGETARIAN, SKINNY FISH AND WHITE MEAT

WWW.CANTINAFANINI.IT | VOCABOLO GIORGI 52, 06061 (PG) UMBRIA ITALY

TEL: +39 335 5911655 | INFO@CANTINAFANINI.IT



## ROBBIANO

CHARDONNAY DELL'UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA

### GRAPE VARIETIES:

CHARDONNAY 100%

### WINE-MAKING:

FERMENTATION IN FRENCH OAK BARRELS

### AGING:

IN BOTTLES FOR NO LESS THAN 18-24 MONTHS

### ALCOHOLIC DEGREE:

13-14,5% VOL

### BEST WITH:

STARTERS, WHITE TRUFFLE, BLUE CHEESES,  
SPICY WHITE MEAT, ROAST FISH AND SEAFOOD  
AND SHELLFISH



## VIGNA LA PIEVE

SANGIOVESE DELL'UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA

### GRAPE VARIETIES:

SANGIOVESE (SANGIOVETO) 90-95%,  
MERLOT 10-5%

### WINE-MAKING:

FERMENTATION/MACERATION IN STAINLESS  
STEEL TANKS

### AGING:

IN FRENCH OAK BARRELS FOR NO LESS THAN  
20 MONTHS. THEN 18-24 MONTHS IN BOTTLES

### ALCOHOLIC DEGREE:

13,5-14,5% VOL

### BEST WITH:

RED SAUCES, GRILLED MEAT, GAME, ROAST,  
SALAMI AND SAUSAGES, AGED CHEESES



CANTINA FANINI  
POSTE DEL CHIUGI



## MERLO+T

MERLOT DELL'UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA

### GRAPE VARIETIES:

MERLOT 85%

CABERNET SAUVIGNON 15%

### WINE-MAKING:

FERMENTATION/MACERATION IN STAINLESS  
STEEL TANKS

### AGING:

IN FRENCH OAK BARRELS FOR 18-20 MONTHS.  
THEN IN BOTTLES FOR 18-24 MONTHS

### ALCOHOLIC DEGREE:

13,5-14,5% VOL

### BEST WITH:

ROAST, AGED CHEESES, SALAMI AND SAUSAGES,  
DARK CHOCOLATE

WWW.CANTINAFANINI.IT | VOCABOLO GIORGI 52, 06061 (PG) UMBRIA ITALY

TEL: +39 335 5911655 | INFO@CANTINAFANINI.IT