



# Montepulciano d'Abruzzo Colline Teramane (F

Farnese, Ortona, Province of Chieti

Type:	red
Grape:	Montepulciano d'Abruzzo
Serve at:	18° C (64.4 F)
Maturation:	barrique and barrel-aged
Production:	180,000 bottles
Winemaker:	Filippo Baccalaro & Mario Ercolino



## General

MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE DOCG (FARNETO VALLEY): The basic line, Farnese/Farneto Valley, includes its own Colline Teramane pinnacle wine (not, however, released every year). This subappellation of Montepulciano d'Abruzzo is DOCG from the 2003 vintage. In order to enhance the region's first DOCG, the Farnese team have enforced even stricter quality parameters and styled the wine to combine concentration and elegance.

## Vineyard Characteristics

From 100 hectares (247 acres) of vineyards within the communes of Roseto degli Abruzzi and Colonnella, on particularly favorable terrain within the Colline Teramane DOCG.

## Vinification & Aging

After destalking, fermentation and pumpovers for 10 days, grapes are soft-pressed + wine is placed in cement vats where it sojourns 4 months before 10 months' aging in barriques + finally, blending and barrel-aging (3000-liter barrels) for 6 more months p

## Tasting Notes

Ruby red with garnet reflections; intense, persistent, spicy bouquet with hints of chocolate and goudron that never overwhelm the succulent fruit. Great structure and tannins, very well balanced.

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