



FARNESE
OPI
MONTEPULCIANO D'ABRUZZO
COLLINE TERAMANE
DOCG



Vineyards: Located within the township of Colonnella and covering a total of 15 hectares (37 acres)

Varieties: 100% Montepulciano d'Abruzzo

Concept: The DOCG appellation of Colline Teramane is the pinnacle subzone of the variety; this wine hails from the most favorable locations, small crops and late harvest, expressing the very best of Montepulciano.

Vinification & Ageing: Soft pressing and de-stalking, maceration on the skins and fermentation for 25 days; malolactic in barrique. Barrique-aged for 2 years.

Tasting notes: Deep garnet in color, shows a very intense and persistent bouquet with spicy and ethereal notes of wood and tobacco, nuances of licorice and fruit. Attack on the palate is mellow and firm, with superb depth, structure and balance, full, rich, lingering flavors. Cellar life is a good 4-5 years.

Serving temperature: 18-20° C (64.4-68° F)

Food pairings: Robust first courses, rich meat dishes, roasts, seasoned cheese

Average yearly production: 36,000 bottles

Analysis data: Alc. 13.5% by vol., 5.6 grams/liter total acidity, 0 g/l residual sugar, 38 g/l dry extract, 3.55 pH

Format: 12 bottles of 750 ml per carton; carton weight 17 kilos