



## FARNESE

*Casale Vecchio*

### MONTEPULCIANO D'ABRUZZO

DOC



**Vineyards:** Located within the townships of Colonnella, Ancorano and Controguerra and covering a total of 25 hectares (nearly 62 acres)

**Varieties:** 100% Montepulciano d'Abruzzo

**Concept:** A combination of lush fruit and well integrated wood from fine-tuning in barrique, sustained by excellent structure.

**Vinification & Ageing:** Soft pressing and de-stalking, maceration on the skins and fermentation for 20 days. Malolactic in barrique and 6 months' barrique age.

**Tasting notes:** Ruby red with garnet reflections; intense, fruity and persistent bouquet recalls dry flowers, spices and licorice confirmed on a full, rich-flavored palate. May be enjoyed upon release or cellared for 3-4 years.

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

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

**Average yearly production:** 240,000 bottles

**Analysis data:** Alc. 13.5% by vol., 5.7 grams/liter total acidity, 5 g/l residual sugar, 35 g/l dry extract, 3.55 pH

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