



FARNESE **EDIZIONE** **CINQUE AUTOCTONI**



Vineyards: Located within the townships of Colonnella, Ortona (Abruzzi), Sava and San Marzano (Puglia) and covering a total of 7 hectares (17 acres) over the two regions

Varieties: 33% Montepulciano, 25% Sangiovese, 5% Malvasia Nera, 30% Primitivo + 7% Negroamaro

Concept: Edizione is a challenge spanning two regions and five autochthonous (native) varieties (hence “Cinque Autoctoni”). Farnese wanted to prove “it’s possible to make a great wine employing the enormous potential of Italy’s indigenous grapes” – and has!

Vinification & Ageing: Soft pressing and de-stalking, maceration on the skins and fermentation for 25 days; malolactic in barrique. Barrique-aged for 13 months.

Tasting notes: Very deep garnet, with an extremely intense and persistent bouquet reminiscent of cherries and plums, ripe currant, tobacco and toasted notes. On the palate, the wine is luscious, round and full-bodied, rich in sweet tannins, velvet-textured and extremely persistent, with a long finish of spices, vanilla and chocolate. Cellar age is 7-8 years.

Serving temperature: 18° C (64.4° F)

Food pairings: Red meat, game, rich, robust sauces. Also wonderful on its own, as a *vino da meditazione*.

Average yearly production: 24,000 bottles

Analysis data: Alc. 14.5% by vol., 5.8 grams/liter total acidity, 5 g/l residual sugar, 39 g/l dry extract, 3.55 pH

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