



FARNESE
FARNETO VALLEY
MONTEPULCIANO D'ABRUZZO
DOC



Vineyards: Located within the townships of Ortona, San Salvo and Pollutri and covering a total of 334 hectares (825 acres)

Varieties: 100% Montepulciano d'Abruzzo

Concept: Combining impeccable quality and great value

Vinification & Ageing: Soft pressing and de-stalking, maceration on the skins and fermentation for 15 days.

Tasting notes: Ruby red with garnet reflections; intense, fruity and persistent bouquet with floral and spicy notes confirmed on a full, well balanced palate.

Serving temperature: 16-18° C (60.8-64.4° F)

Food pairings: Cold cuts and salami, robust first courses, meat and cheese

Average yearly production: 4,000,000 bottles

Analysis data: Alc. 13.5% by vol., 5.5 grams/liter total acidity, 4 g/l residual sugar, 32 g/l dry extract, 3.30 pH

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