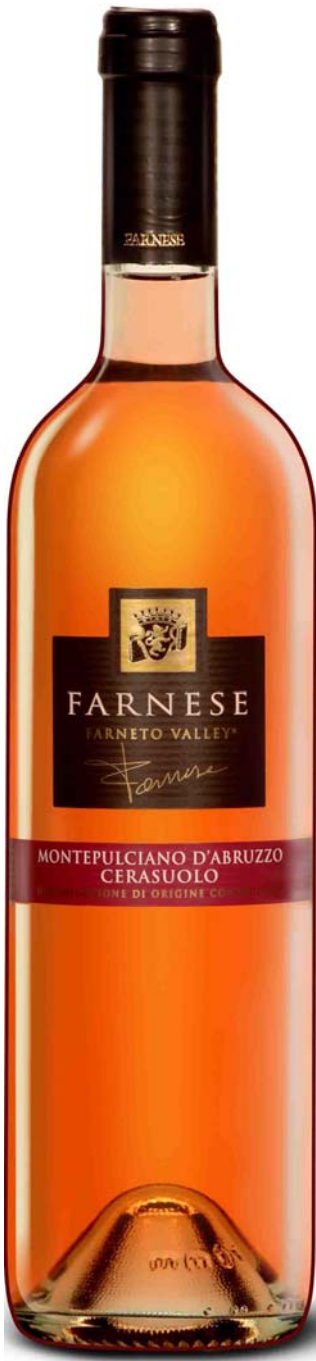




**FARNESE**  
**FARNETO VALLEY**  
**MONTEPULCIANO D'ABRUZZO**  
**CERASUOLO**  
**DOC**



**Vineyards:** Located within the township of Ortona and covering a total of 3 hectares (7.4 acres)

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

**Concept:** Combining impeccable quality and great value

**Vinification & Ageing:** Soft pressing and de-stalking, fermentation without skin maceration for 15 days, at 12° C (53.6° F).

**Tasting notes:** Lively, light cherry color (hence the name "cerasuolo", from "cerase", cherries); intense, persistent, fruity bouquet with red berry aromas confirmed on a medium-bodied, well balanced palate showing excellent length.

**Serving temperature:** 14-16° C (57.2-60.8° F)

**Food pairings:** Both first and second courses, cheese and white meat, also pairs fish soup and roast fish; easy, forward appeal

**Average yearly production:** 18,000 bottles

**Analysis data:** Alc. 13.5% by vol., 6 grams/liter total acidity, 2 g/l residual sugar, 23 g/l dry extract, 3.30 pH

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