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Cerasuolo d'Abruzzo DOC

The Farnese Fantini winery is located in Abruzzi, just 19 miles away from the sea, under Mount Maiella, which reaches 3,000 meters (9,843 feet) above sea level. The range features a wide variety of wines made from grapes grown throughout the region and thus features many different terroirs and microclimates. The wines are crafted in the Colline Teramane DOCG appellation in large, ultramodern facilities covering 50,000 square meters (nearly 540,000 square feet) with state-of-the-art vinification equipment and French and American barrels for aging. The winery also has a long history, going back to Renaissance times. Farnese was a noble family that – along with Princess Marguerite – produced wines that graced European banquet tables in the sixteenth century. 100% Montepulciano from vineyards within the township of Ortona. Harvest takes place in early October. The grapes macerate on the skins for a short period (around six hours) to achieve the lovely rose hue, followed by racking and fermentation without the skins for fifteen days. The result is a lively, light cherry color; the nose is fruity, intense and persistent, showing notes of strawberry confirmed on a medium-bodied palate with excellent intensity, balance and persistence. Bright and fun, but an especially great value.

Wine exported to: USA

Most recent awards

JAMES SUCKLING: 90

VINOUS: 90

ULTIMATE WINE CHALLENGE: 92

LUCA MARONI: 93

TASTINGS: 88

WINE SPECTATOR: 87



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	12 °C (53.6 °F)
Maceration technique:	cold maceration
Length of maceration:	6 hours
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	12,500-30000 liters
Bottling period:	December
Aging before bottling:	2 months

Aging in bottle:	1 month
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard location:	Near Ortona, Abruzzo
Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone)
Altitude:	230-430 (750-1,400 feet) above sea level
Vine density:	1,800-2,500 plant per hectare
Yield:	3-6 tons per hectare
Exposure:	Southeastern
Years planted:	15-35 years
Age of vines:	15-35 years
Time of harvest:	Mid-October
Total yearly production (in bottles):	150,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	bright cherry pink. Intense and persistent, delicate fragrance, very fruity with notes of small redfruits (strawberry). Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).

Food pairings:	he result is a lively, light cherry color (“cerasuolo” means cherry); the nose is fruity, intense and persistent, with notes of strawberry, which are confirmed on a medium-bodied palate with excellent intensity, balance and length.
Aging potential:	Up to 2 years
Alcohol:	13,00% vol
Winemaker:	Rino SanteUSAnio, Francesco De Santis , Dennis Verdecchia