



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chardonnay Terre di Chieti IGT

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% Chardonnay from vineyards near Ortona, covering 30 hectares (74 acres). Lively straw yellow, the nose is intense and quite persistent, fruity, with notes of tropical fruit and peaches. On the palate, good balance, body, intensity and persistence.

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**Wine exported to:** USA

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**Most recent awards**

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## Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	12 °C (53.6 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	12,500-30,000 liters
Bottling period:	November
Aging before bottling:	2 months
Aging in bottle:	1 months
Closure:	Screwcap



## Vineyard

Organic:	No
Vineyard location:	Near Ortona, Abruzzo
Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Medium-textured red volcanic soil
Vine training:	Pergola (Tendone) and Guyot
Altitude:	230-430 (750-1,400 feet) above sea level

Vine density:	1,800-2,500 plant per hectare
Yield:	8-9 tons per hectare
Exposure:	Southwestern/western
Years planted:	10-25 years
Age of vines:	10-25 years
Time of harvest:	Late August
Total yearly production (in bottles):	360,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Bright straw yellow. Intense, quite persistent, fruity with notes of tropical and yellow pulp fruit. Fullbodied, well-balanced, intense and quite persistent.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Ideal with light first courses, fish, delicate white meat and young cheese. Also as an aperitif.
Aging potential:	Up to 2 years
Alcohol:	12,50% vol
Winemaker:	Rino SanteUSAnio, Francesco De Santis , Dennis Verdecchia