



EMPSON & CO.
Experience Italy in a Wine glass



Montepulciano d'Abruzzo DOCG

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. Made from 100% Montepulciano d'Abruzzo grapes from vineyards located within the townships of Ortona, San Salvo and Pollutri and covering a total of 334 hectares (825 acres). Vinification begins with soft pressing and de-stalking, maceration on the skins and fermentation for fifteen days. Ruby red with garnet reflections, the bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.

Wine exported to: USA

Most recent awards



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:	27 °C (80.6 °F)
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	12,500-30,000 liters
Bottling period:	March
Aging before bottling:	5 months
Aging in bottle:	1 months
Closure:	Screwcap



Vineyard

Organic:	No
Vineyard location:	Ortona, San Salvo, Pollutri, Abruzzo

Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone) and Guyot
Altitude:	165-430 (540-1,400 feet) above sea level
Vine density:	1,600-2,000 plant per hectare
Yield:	4-6 tons per hectare
Exposure:	Southeastern
Years planted:	25-50 years
Age of vines:	25-50 years
Time of harvest:	Mid-October
Total yearly production (in bottles):	5,000,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Ruby red with garnet highlights. Intense, persistent and fruity (red fruit, "marasca", plum) with hints of vanilla. Full bodied, well balanced, slightly tannic and long-lasting. Ready to drink.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Ideal with cold cuts and salami, robust first courses, meat and cheese.
Aging potential:	5-6 years
Alcohol:	13%
Winemaker:	Rino SanteUSAnio, Francesco De Santis , Dennis Verdecchia