



EMPSON & CO.
Experience Italy in a Wine glass



Opi Montepulciano d'Abruzzo Riserva Colline Teramane

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. Colline Teramane is a sub-appellation of Montepulciano d'Abruzzo and was the first DOCG for the region, since 2003. The name Opi comes from the Farnese's distinct property. The vineyards are in Colonnella. A wine for demanding palates, it is the perfect combination of great structure, rich aromas and flavor and harmonious elegance.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	25 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	25 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique
Container size:	225 liters
Container age:	50% new, 50% second use
Type of oak:	French and American
Bottling period:	May -June
Aging before bottling:	24 months
Aging in bottle:	2-6months
Closure:	Natural Cork



Vineyard

Organic:	Yes
Vineyard location:	Roseto degli Abruzzi and Colonnella, Abruzzo
Vineyard size:	0.5 - 1 hectares (1.2 - 2.47 acres)
Soil composition:	Medium-textured limestone, and clay. The subsoil is composed of organic matter and rocks
Vine training:	Pergola (Tendone) and Guyot
Altitude:	100 meters (328 feet) above sea level
Vine density:	1,600-2,000 plant per hectare
Yield:	3-6 tons per hectare
Exposure:	Southern/southeastern
Age of vines:	25 years
Time of harvest:	Late October to early November
Total yearly production (in bottles):	40,000 bottles per year



Tasting Notes and Food Pairings

Tasting notes:	Garnet red. Intense and persistent, spicy (tobacco and jam), aromas of licorice, fruity a little ethereal. Full bodied, soft, balanced, intense and persistent. Ready to drink upon release but also good for ageing.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Excellent with rich first courses, red meat and semi-aged and aged cheese.
Aging potential:	10-15 years and more
Alcohol:	13.5
Winemaker:	Dennis Verdecchia

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