



EMPSON & CO.
Experience Italy in a Wine glass



Sangiovese 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% Sangiovese from vineyards within the townships of Ortona and San Salvo and covering a total of 380 hectares (939 acres). Garnet color, fruity bouquet of strawberries and black cherries with vinous notes and hints of wood, quite intense and persistent; medium-bodied, with firm tannins and good balance, immediate appeal.

Wine exported to: USA

Most recent awards

WINE SPECTATOR: 87

LUCA MARONI: 91

VINOUS: 88

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	20-30% in oak and 80-70% in stainless steel
Container size:	225 liters
Container age:	100% second use
Type of oak:	American
Bottling period:	December
Aging before bottling:	2 months
Aging in bottle:	1 month
Closure:	Screwcap



Organic:	No
Vineyard location:	Near Ortona, Abruzzo
Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone) and Guyot
Altitude:	165-430 (540-1,400 feet) above sea level
Vine density:	1,600-1,800 plant per hectare
Yield:	9-11 tons per hectare
Exposure:	Southeastern
Age of vines:	10-25 years
Time of harvest:	Late September
Total yearly production (in bottles):	350,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Garnet red. Intense and persistent, fruity (strawberry and black cherry) with a winy note and wood flavor. Medium body, good tannins, balanced and ready to drink
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Best with cold cuts and salami or structured first courses, meat dishes and cheese.
Aging potential:	5-6 years
Alcohol:	13
Winemaker:	Rino SanteUSAnio, Francesco De Santis , Dennis Verdecchia

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