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Experience Italy in a Wine glass



Trebbiano 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% Trebbiano from vineyards located within the township of Ortona and covering 40 hectares (99 acres). Intense straw yellow, medium intensity and persistence on the nose, lively on the palate, with good body and balance, fruity and floral with notes of plums, peaches, white flowers - particularly orange blossoms and lemon blossoms.

Wine exported to: USA

Most recent awards

ULTIMATE WINE CHALLENGE: 90

LUCA MARONI: 92

VINOUS: 87

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	100% Trebbiano
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
Bottling period:	December
Aging before bottling:	3 months
Aging in bottle:	1 month
Closure:	Screwcap



Vineyard

Organic:	No
Vineyard location:	Near Ortona, Abruzzo
Soil composition:	Medium-textured, calcareous clay.

Vine training:	Pergola (Tendone)
Altitude:	230-430 (750-1,400 feet) above sea level
Vine density:	1,600-1,800 plant per hectare
Yield:	10-12 tons per hectare
Exposure:	Southwestern/western
Age of vines:	10-20 years
Time of harvest:	Mid-September
Total yearly production (in bottles):	480,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Deep, bright, straw yellow. Medium bodied, quite intense and persistent, fruity and floral with aromas of medlar, peach and orange blossom. Full-bodied, quite well-balanced, intense and persistent.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Paired with antipasti and light first courses, white meat, fish and fresh cheese.
Aging potential:	2 years
Alcohol:	12
Winemaker:	Rino SanteUSAnio, Francesco De Santis , Dennis Verdecchia