

## FANTINI

### Montepulciano, Casale Vecchio Lot Twenty Three

**Producer**

Fantini

**Production zone**

Colonnella, Ancorano and Controguerra

**Idea of the wine**

Great structure, short ageing in barrique. Very fruity

**Varieties**

Montepulciano 100%

**Vinification**

Soft stalk-stripping. Maceration-fermentation for 20 days. Malolactic fermentation in barriques followed by 6 month maturation.

**Colour**

Ruby red with garnet reflections

**Nose**

Intense, persistent, fruity, notes of dry flowers, spices and liquorice

**Taste**

Full body, ready to drink or can be aged ¾ years

**Serving temperature**

18-20 °C

**Best served with**

Rich main courses, meat and roasts, fantastic with aged cheeses

**Vineyards**

Ha 25

**N° of bottles produced**

approx. 240.000

**% Alcohol**

13.5%

**Tot. Ac.**

g/l 5.7

**Residual sugar**

g/l 5

**Dry extract**

g/l 35

**Ph**

3.55

**Cont Bott**

ml 750

**Bott x cart**

12

**Weight x crt**

17kg

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**Fantini Casale Vecchio Lot 23 Montepulciano D'abruzzo 2015  
Rated 88, Alison Napjus, Wine Spectator, 2017**

*"Hints black licorice and tarry mineral underscore flavors of crème de cassis, toast and dried thyme in this stylish, medium-bodied version. Light, taut tannins show on the balanced finish. Drink now through 2022."*

**Farnese Casale Vecchio 'Lot Twenty Three' Montepulciano 2015  
Rated 3.5 Stars, Lisa Isabelle, winecurrent.com, March 13, 2017**

*"100% Montepulciano grapes were used to produce this compelling, good-value red. Its deep purple colour announces concentrated aromas of black berry fruit, spice, sweet tobacco and lavender. Dry, medium-full bodied with lush texture, the dark fruit and spice replay on the palate and through the medium-long finish. Pair with a hearty meat-based pasta dish."*

**Farnese Montepulciano, Casale Vecchio Lot Twenty Three 2014  
Rated 89, Alison Napjus, Wine Spectator, December 15, 2016**

*"This saturated red is medium-bodied and balanced, with chewy tannins and lightly juicy acidity framing sappy flavors of black currant, oak spice, melted licorice and mocha. Offers a lingering, herb-tinged finish. Best from 2018 through 2021."*

**Farnese Casale Vecchio Montepulciano 2015  
Bronze Medal & Best Value, Intervin 2016/2017**

**Farnese Casale Vecchio Montepulciano d'Abruzzo 2013  
Rod Phillips, Ottawa Citizen, November 18, 2015**

*"This is one of the well made and inexpensive Italian wines in the LCBO. Look for concentrated flavours with good complexity, balanced acidity, and easy-going tannins. It's dry and goes with hearty pastas, red meats, and pork."*

**Farnese Casale Vecchio Montepulciano A'bruzzo 2013  
Honour Roll, Intervin 2015, vinesmag.com, 2015/2016**

**Farnese Casale Vecchio Montepulciano A'bruzzo 2013**  
**Rated 88, Natalie MacLean, October 14, 2015**

*"A full-bodied, rustic Italian red wine that offers incredible taste and quality for the price point. The estate of Casale Vecchio is situated 1,500 feet above sea level where the temperatures are moderated by the high altitude. Vines are planted using the guyot system at 5,500 vines per hectare for low yields. Winemaker Filippo Baccarolo uses a long maceration, malolactic fermentation and aging the wine 6 months in American oak. Aromas of smoke, blackberry and black currant. Pair with grilled meats and hard cheeses."*

**Farnese Fantini 'Casal Vecchio' Montepulciano d'Abruzzo 2013**  
**Rated 3.5 Stars, Vic Harradine, winecurrent.com,**  
**September 5, 2015**

*"Berry fruit, cherries and woody aromas herald a mid-full bodied, tang-tinged river of sharp pie cherry and cola laced by savoury grilled herbs, piquant spice underpinned by grainy tannin. It's nicely textured with a long balanced finish. Pair and pour with lasagna, pasta in tomato sauce or meat-lovers pizza."*

**Farnese Casale Vecchio Montepulciano D'abruzzo 2013**  
**Rated 89, Steve Thurlow, WineAlign, August 25, 2015**

*"The 2013 is a very good vintage for this very classy Italian red to be found on the shelves for less than \$11. Ripasso lovers should be shopping here! The fragrant nose shows prune and blackberry fruit toned by some lemony minty notes and a hint of warm spice. It is full bodied and stately with some fine tannin for structure and juicy lemony acidity ... Very good length. Try with meaty pasta sauces or a steak. Pickup an armful so you always have some handy. Best 2015 to 2017."*

**Farnese Montepulciano d'Abruzzo Casale Vecchio 2013**  
**Rated 88, Alison Napjus, Wine Spectator, April 30, 2015**

*"A stylish, medium-bodied red, with oak-laced flavors of boysenberry, mocha, gumdrop and smoke, backed by lightly chewy and supple tannins. Drink now through 2020."*

**Farnese Casale Vecchio Montepulciano D'abruzzo 2013**

**Rated 89 & Top 50 Value Picks & 20 Under \$20 at the LCBO,  
Steve Thurlow, WineAlign, November 10, 2014**

*"The 2013 is a very good vintage for this very classy Italian red to be found on the shelves for less than \$11. Ripasso lovers should be shopping here! The fragrant nose shows prune and blackberry fruit toned by some lemony minty notes and a hint of warm spice. It is full bodied and stately with some fine tannin for structure and juicy lemony acidity; better focused than the 2012 vintage. Very good length. Try with meaty pasta sauces or a steak. Pickup an armful so you always have some handy. Best 2014 to 2017."*

**Farnese Casale Vecchio Montepulciano 2011  
Rated 88, Toronto Life, Eating and Drinking 2014**

*"This vintage has a fruitiness similar to Argentine malbec with lifted floral, blackberry and mocha notes. It's not as thick as most malbecs and less hot because of its lower alcohol content. Good acidity brings that Italian edge. Very good value in a modern red."*

**Casale Vecchio Montepulciano d'Abruzzo 2012  
Rated 89 & Best Buy Reds, Gordon Stimmell – Best value wines  
of 2013, The Star, December 26, 2013**

**Farnese Casale Vecchio Montepulciano d'Abruzzo 2012  
Rated 88, TOP 50 AT LCBO & Less Than \$11, Steve Thurlow,  
WineAlign, November 24, 2013**

*"Great value for a very classy Italian red. The complex nose shows black berry fruit, with floral and jammy notes and mild oak spice, hints of vanilla and a touch of mocha. It is very smooth on the palate with the clean bright fruit well-balanced by soft acidity and soft tannin. Very good length. Quite an elegant wine. Try with roast game or roast beef."*

**Farnese Casale Vecchio Montepulciano D'abruzzo 2012  
Rated 88, Steve Thurlow, WineAlign, November 24, 2013**

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**Farnese Casale Vecchio 2011**

**Rated 89, Gord Stimmell, The Star, July 31, 2013**

*"An affordable, affable red for the informal backyard barbecue. Piquant sage and spice and black cherry aromas with ripe black plum, cherry, vanilla and cedar flavours. The finish is very spicy, with lingering red plums and black olives notes. Food suggestion: Banquet burgers."*

**Farnese Casale Vecchio Montepulciano D'abruzzo 2011**

**Rated 88, David Lawrason, WineAlign, July 18, 2013**

*"At first glance this reminded me of Argentine malbec with a lifted floral, blackberry and mocha notes. It is also quite soft and amiable, But it is not as thick as most malbecs and less hot (lower alcohol), with good acidity bringing that Italian edge. There is also a touch of mocha. The length is good to very good. Very good value in modern \$10 red."*

**Farnese Casale Vecchio Montepulciano D'abruzzo 2011**

**Rated 88, Sara d'Amato, WineAlign, July 18, 2013**

*"A very inviting, open and expressive red with a good deal of spicy oak and black pepper. The nose is quite floral with notes of lilac and herbal lavender. Medium to full bodied with flavours of sweet plum and a lush, velvety texture. Acids and tannins provide just enough structure for current enjoyment. Quite compelling for the price."*

**Farnese Casale Vecchio 2010 'The top 10 cheap wines at the LCBO' - Derek Flack, BlogTO, July 5, 2013**

*"Oh, Farnese — you got me through grad school. Although the price has kept up since back then, at less than 10 bucks it's hard to go wrong with this food-friendly Italian red. Even if you start the night with the good stuff, it's useful to have some of this around for continued drinking later."*

**Farnese Casale Vecchio Montepulciano 2010 Rated 87, 'Best Wines: five beautiful bottles for less than 15 bucks' Toronto Life Magazine, February 26, 2013**

*"Impressive value here. Expect a lifted, complex nose of lavender, blackberry, raisin pie, cocoa and pastrami with an evergreen undertone. It's full-bodied, warm and sweet, with a baked fruit and cocoa finish."*

**Farnese Casale Vecchio Montepulciano 2010**  
**Rated 87, David Lawrason, WineAlign, December 31, 2012**

*"Expect a lifted and very complex nose for under \$10. It shows lavender, blackberry, raisin pie, cocoa, pastrami and an evergreen undertone. It's full bodied, fairly dense, warm and sweet, with slightly cooked fruit on the palate, and a sweet, cocoa finish. There is some tannic astringency so you may want to age it a year or two. This offers a lot for the money, but the other, simpler Farnese reds are more gratifying. Tasted July 2012."*

**Farnese Casale Vecchio Montepulciano D'Abruzzo 2010**  
**Steve's Go-To Six from the LCBO Top 50 Value Wines, Steve Thurlow, WineAlign, December 2012**

**Farnese Casale Vecchio Montepulciano d'Abruzzo 2010**  
**Rated 87 & 'Top 5 Bargain Bottles', Toronto Life Eating & Drinking Guide 2013**

*"Impressive value here. Expect a lifted, complex nose of lavender, blackberry, raisin pie, cocoa and pastrami with an evergreen undertone. It's full-bodied, warm and sweet, with a baked fruit and cocoa finish."*

**Farnese Casale Vecchio Montepulciano d'Abruzzo 2010**  
**Rated 89, Wine Access, Steve Thurlow, May 17, 2012**

*"Here's a well-priced, very classy Italian red. The complex nose shows blackberry, toffee and plum jam, with mild oak spice, hints of vanilla and a touch of mocha. It is very smooth on the palate, with the clean, bright fruit balanced well by soft acidity and tannins. This is stunning value for such a complex and elegant wine with excellent length."*

**Farnese Casale Vecchio Montepulciano d'Abruzzo 2010**  
**Three classic reds from Italy, Steve's Top 50 Value Wines from the LCBO, WineAlign, May 2012**

*"This very classy Italian red for under \$10. The complex nose shows black berry fruit, toffee, plum jam with mild oak spice, hints of vanilla and a touch of mocha. It is very smooth on the palate with the clean bright fruit well balanced by soft acidity and soft tannin. Very good length. Best 2012 to 2015. Try with roast game or roast beef."*