

## **FARNESE VINI**

### **2011 Colline Teramane Montepulciano -6pk**

#### **Varieties**

Montepulciano

#### **Production Area**

Roseto Degli Abruzzi, Colonnella

#### **Vinification**

Grapes are stalk stripped and sent off to the fermentation vats where they undergo several pumping overs for about 10 days. Then they are pressed and the wine is put into cement tanks where it becomes limpid and rests for about 4 months. The wine is then transferred into barriques for 10 months. The blend is made and put into 3000lt wooden tanks where it homogenizes and rests for another six months. The wine is bottled and refined for six months and only then is it released into the market.

#### **Sensory Features**

Red ruby with garnet highlights. Intense and persistent, a spicy aroma with hints of chocolate and tar but never to excel its copious fruit. Good structure, good tannins and well-balanced.

#### **Best served with**

Pasta with meat sauce, roast and stewed meat, game and aged cheese.

#### **Alcoholic Content**

13.5%