

FARNESE FANTINI Montepulciano d'Abruzzo DOC



*Velvety smooth Gold Medal Italian Red,
acclaimed by the world's top wine writers.
Hugh Johnson called this fabulous Farnese;
"the hearty, ripe, really warming wine that Chianti so often fails to be."
while US Supremo Robert Parker hailed it "one to buy by the car-load!"*

ORIGIN	Ortona, San Salvo, Pollutri
GRAPES	Montepulciano d'Abruzzo
ALCOHOL CONTENT	13%
VINIFICATION	Delicate stalk-stripping and crushing.
MATURATION	Maceration-fermentation for 15 days.
COLOUR	Ruby red with garnet highlights.
FRAGRANCE	Intense, persistent and fruity with a strong aroma of wild berries.
TASTE	Full bodied, well balanced, slightly tannic with a clean aftertaste.
RECOMMENDED WITH	Easy to drink but ideal with salami, rich main courses, meat and cheese.
SERVING TEMP	16 - 18°C
ACCOLADES	2017 Mundus Vini Silver 2016 Mundus Vini GOLD 2015 New World Wine Awards GOLD TOP 50 [2014 vintage] 2015 Sommelier Wine Awards GOLD [2014] 2015 International Wine Challenge "Recommended" [2014 vintage] 2015 Korea Wine Challenge Bronze [2014 vintage] 2015 Berliner Wein Trophy GOLD [2014 vintage]
ORDER CODE 750ml	LQFAR01 / 12 per carton



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