

FARNESE



FARNESE
GROUP

BEST
ITALIAN
PRODUCER
2019

miglior produttore d'Italia
2016 | 2017 | 2019
ANNUARIO DEI MIGLIORI VINI ITALIANI
Luca Maroni

Tuesday, December 8, 2020

FARNESE GROUP

**Winery Of The Year
Melbourne International
Wine Competition 2017**



Tuesday, December 8, 2020

FARNESE

Fantini by Farnese Wines are a reflection of the colours of Abruzzo, painting wonderful landscapes of taste and living for the love of the endless vineyards protected by Mount Majella's motherly roundness. You can see them sliding down from the hills to the sea, seeking an optimum exposure and enjoying an excellent microclimate that the whole of Europe envies us. This is the reason why the fruits of this land grow so well and age even better.

The prestigious Fantini by Farnese Wines, made from the best grapes of the Farneto Valley Estate and other prestigious vineyards from Abruzzo, at their final stage of growth may also reach the splendid cellars of Caldora Castle, a structure that we cared to restore and restructure in order to carry on the wine and historic tradition that is vital for Ortona and to make sure the wines are aged in a way that is suitable to the prestige that makes them leaders on the International markets.

The most advanced technology is absolutely necessary to enable the features of our grapes to be transferred intact to the bottle. Maniacal attitudes while working in the vineyards are pointless if we are unable to maintain certain standards when bottling.

At Farnese we believe we cannot produce a great wine without constant supervision on behalf of expert winemakers which is the reason why in each vintage, 6 successful winemakers live in perfect harmony with the grapes that arrive at the winery and are turned into great wines.

FARNESE

SAMBUCA DI SICILIA (AG) ITALY

FANTINI SERIES



VINEYARDS = The grapes are selected from north facing vineyards in the Agrigento Province. The microclimate offers the perfect conditions to ripen the grapes and have a great concentration of aroma well balanced with a crisp acidity.

VINIFICATION = Crushing, de-stemming, soft pressing and static decantation. The clear must is then fermented at 12 – 14 Degrees C. At the end of the fermentation, the lees are then left to rest for about 3 – 5 months and then the wine is transferred and sulphited.

COLOUR = Pale yellow colour with golden and complex aroma.

BOUQUET = Fruity with aromas of herbs, aromas of oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon-lime and mineral.

FLAVOUR = Medium bodied, round and pleasant with a great balance. Long and clean, spicy finish.

RECOMMENDED WITH = Easy to drink well with rich pasta dishes, white meat and cheese. Delicious with cream soups and grilled fish.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE: 100% PINOT GRIGIO

93 POINTS LUCA MARONI 2020

2019 Fantini Pinot Grigio Terre Siciliane IGP Screw Cap 12.0% Alc

FARNESE

ORTONA (CH) ITALY

FANTINI SERIES



VINEYARDS = The vineyards are situated around the towns of Ortona on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.

VINIFICATION = Harvest at the beginning of October. Soft stalk-stripping and crushing. Brief maceration on skins (about 6 hours). Fermentation without skins for 15 days at 12 Degrees C in order to obtain ideal colour and taste.

COLOUR = Bright cherry pink.

BOUQUET = Intense and persistent, delicate fragrance, very fruity with notes of small red fruits (strawberry).

FLAVOUR = Medium body, intense, well balanced, soft and round, very long in the mouth. Drink young.

RECOMMENDED WITH = Matches perfectly with fish, first light courses and white meat. Excellent in between meals.

SERVING TEMPERATURE = 14 – 16 degrees C.

GRAPE: 100% MONTEPULCIANO

2018 Fantini Cerasuolo D'Abruzzo DOC Screw Cap 13.0% Alc

FARNESE

ORTONA, SAN SALVO, POLLUTRI ITALY

FANTINI SERIES



VINEYARDS = The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.

VINIFICATION = Once the grapes were received at the winery, they were gently crushed and destemmed. The grapes then underwent a cold maceration for 4 days. Fermentation took place in stainless steel tanks at a temperature of 24 – 26 Degrees C for 8 – 10 days. This wine received no oak ageing to preserve the vibrancy of the fruit.

COLOUR = Ruby red with garnet highlights.

BOUQUET = Intense, persistent and fruity with a strong aroma of wild berries.

FLAVOUR = Full bodied, well balanced, slightly tannic with a clean aftertaste.

RECOMMENDED WITH = Excellent with all the typical courses of Italian traditional cooking.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% MONTEPULCIANO

2018 Fantini Montepulciano D'Abruzzo DOC Screw Cap 13.5% Alc

FARNESE

ORTONA, SAN SALVO ITALY

FANTINI SERIES



VINEYARDS = Grapes for the Sangiovese Terre di Chieti are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a Pergola training system.

VINIFICATION = The grapes were destemmed and crushed before undergoing an initial cold maceration for 2 days. Maceration and fermentation followed at 20 – 22 Degrees C for 9 – 11 days. Between 10 and 20% of the wine was aged in oak with the remainder aged in stainless steel.

COLOUR = Garnet Red.

BOUQUET = Intense and persistent, fruity with a winy note and wood flavour.

FLAVOUR = A medium-bodied wine, good tannins, balanced and ready to drink.

RECOMMENDED WITH = Excellent with all the typical courses of Italian traditional cooking, with meat and baked fish.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% SANGIOVESE

96 POINTS LUCA MARONI 2020

2019 Fantini Sangiovese Terre di Chieti IGT Screw Cap 13.0% Alc

FARNESE

CANOSA DI PUGLIA ITALY

FANTINI SERIES



VINEYARDS = Our Sangiovese and Merlot express distinctive characteristics in this area of Puglia, thanks to the strength of the sunlight and the high temperatures during the ripening period. Its colour is very deep and the aromas on the nose are of rich, ripe fruit.

VINIFICATION = The Sangiovese grapes are harvested when they are perfectly ripe, whereas the Merlot are harvested a little bit after their ripening. Fermentation on skins for about 15 days, with pumping overs every 4 hours, draining off, fining, 4 – 7 months in new barriques (30% French – 70% American)

COLOUR = Ruby red.

BOUQUET = Intense and complex aroma, ripe fruit, chocolate and jam, with spicy notes from wood.

FLAVOUR = Quite tannic and well balanced. Ready to drink, but its structure allows the wine to be aged.

RECOMMENDED WITH = Easy drinking wine, good with salami, savory first courses, excellent with meats and cheeses.

CELLARING = Can be aged for up to 4 – 5 years.

SERVING TEMPERATURE = 14 – 15 degrees C.

GRAPE:

70% SANGIOVESE

30% MERLOT

2019 Fantini Giro Sangiovese – Merlot IGP 13.0% Alc

FARNESE

ORTONA AND POLLUTRI, ABRUZZO ITALY

FANTINI SERIES



VINEYARDS = To obtain the best in terms of flavour and aroma, after a careful selection, we decided to use Merlot grapes that grow at the foot of the Maiella mountain massif, which with its almost 3,000 meters above sea level, characterizes the aromatic structure and elegance of this excellent wine.

VINIFICATION = Hand picked in night time (Calalenta). Immediately after harvesting, pressing and cooling are carried out in a few seconds down to -1 Degree C in an inert atmosphere. The free run must be fermented at 10 Degrees C in stainless steel tank for 20 days. After a light and quick aging on lees of 30 days in stainless steel the wine is gently fined, filtered and straightforward bottled.

COLOUR = Very pale pink blush.

BOUQUET = Fresh and flinty aromas of strawberry, fresh cut watermelon and rose petals on the nose with mineral notes on the palate.

FLAVOUR = The wine has a refreshing acidity that's in harmony with the fruit and well rounded with good length. Its long and intense finish is the signature of a Rose with incomparable elegance.

RECOMMENDED WITH = Excellent as an aperitif, matches very well also with raw fish, delicate vegetarian dishes, fresh cheeses and Japanese cuisine.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE:

100% MERLOT

99 POINTS LUCA MARONI 2020

GOLD MEDAL BERLINER WINE TROPHY 2020

2019 Fantini Calalenta Rose IGP 13.0% Alc

FARNESE

ORTONA (CH) ITALY

FANTINI MAGNUM



VINEYARDS = The vineyards are situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a Pergola system.

VINIFICATION = Soft stalk-stripping and crushing. Pressing, clarification maceration of the clean must for 20 days at 12 Degrees C.

COLOUR = Bright straw yellow.

BOUQUET = Medium bodied, quite intense and persistent, fruity and floral with aromas of medlar, peach and orange blossom.

FLAVOUR = Full bodied, quite well balanced, intense and persistent. **RECOMMENDED WITH** = Excellent with fish, light first courses and typical Japanese cooking.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE: 100% TREBBIANO

2018 Fantini Trebbiano D'Abruzzo 1.5lt DOC 12.0% Alc

FARNESE

ORTONA SAN SALVO, POLLUTRI ITALY

FANTINI MAGNUM



VINEYARDS = The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.

VINIFICATION = Once the grapes were received at the winery, they were gently crushed and destemmed. The grapes then underwent a cold maceration for 4 days. Fermentation took place in stainless steel tanks at a temperature of 24 – 26 Degrees C for 8 – 10 days. This wine received no oak ageing to preserve the vibrancy of the fruit.

COLOUR = Ruby red with garnet highlights.

BOUQUET = Intense, persistent and fruity with a strong aroma of wild berries.

FLAVOUR = Full bodied, well balanced, slightly tannic with a clean aftertaste.

RECOMMENDED WITH = Excellent with all the typical courses of Italian traditional cooking.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% MONTEPULCIANO

2018 Fantini Montepulciano D'Abruzzo 1.5lt DOC 13.5% Alc

FARNESE

ABRUZZO, BASILICATA, SICILY ITALY

ITALIAN BLEND OF THE CENTURY



THE STORY = Edizione Bianco was born from the idea that to make a great white wine you need 2 key ingredients. What nature makes available to you and an exceptional winemaker. We have found this key to success.

Our head winemaker, Dennis Verdecchia, after years of experimentation, has succeeded in creating a wine that is the perfect expression of the native vines of Southern Italy. A careful and scrupulous selection of very healthy grapes of Pecorino, Fiano and Grillo have determined the success of this wine that enjoys a unique and unmistakable taste.

VINIFICATION = The grapes are harvested by hand when perfectly ripe and are vinified separately to best respect the peculiarities of individual varieties characteristics. After a soft and gentle press, the grapes undergo in a cold maceration for 12 hours. The musts are decanted cold. Pecorino ferments in large unroasted 50hl barrels. Fiano and Grillo ferment in stainless steel, at temperatures between 10 – 12 Degrees C.

VARIETIES = Manual harvesting of grapes into crates with careful selection of Pecorino – Fiano – Grillo.

COLOUR = Crisp golden straw.

BOUQUET = Offers a complex bouquet with notes of exotic and captivating fruity notes of mango, papaya, lime and red grapefruit.

FLAVOUR = Scents of herbs such as lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

RECOMMENDED WITH = Appetizers, in particular ham and cheese, delicate creams and soups, crudités' of crustaceans and all fish in general.

SERVING TEMPERATURE = 8 – 10 degrees C.

GRAPE:

PECORINO

FIANO

GRILLO

99 POINTS LUCA MARONI 2020

N/V Edizione Bianco (White) 13.0% Alc

FARNESE

NOTARESCO, ORTONA, SAVA, MANDURIA ITALY

FOR BOTTLE SHOPS ONLY



VINIFICATION = Soft stalk – stripping. Maceration – fermentation for 25 days. Malolactic fermentation in barriques and French barrels for 12 months.

COLOUR = Very deep garnet red.

BOUQUET = Very Intense and persistent with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral.

FLAVOUR = Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish.

RECOMMENDED WITH = Excellent with rich first courses, red meat and with medium and long seasoned cheese.

CELLARING = Ready to drink, or can well be aged for 18 – 25 years.

SERVING TEMPERATURE = 17 – 18 degrees C.

**GRAPE: 33% MONTEPULCIANO - 30% PRIMITIVO
25% SANGIOVESE - 7% NEGROAMARO - 5% MALVASIA NERA**

99 POINTS LUCA MARONI 2020

CONSISTENCY – 33/33 - BALANCE – 33/33 - INTEGRITY – 33/33

Luca Maroni's Comments = The exceptional analytical value of this archetypal wine has wonderful sensory reverberations in every phase of tasting. Its hue, impenetrable purple, on the one hand heralds her supreme concentration, on the other, with its chromatic shades alternating between blue and black, it transmits integrity unchanged oxidative of its transformed grapes. The olfactory response is of absolute clarity and turgor. Purple is then not only the colour, but the flowers sweet veins that are married to the unblemished spices of oak make it wonderfully persuasive and yes, its perfume sparkling. Finally, the taste of a notable amount of tint and aroma warns that its very pulpy palatal expression. A cream from blackberry to jam, which is never offered bitter despite the imperious tannin, and which always yields the absolute depth of his is crystalline persuasion majestic native grape. A viticulture MASTERPIECE of wine whose supreme pleasure is the effect of nature as much as of excellent technique.

GOLD MEDAL BERLINER WINE TROPHY GERMANY 2020

GOLD MEDAL PREMIO THE WINE HUNTER AWARDS ITALY 2020

2017 Edizione Cinque Autoctoni No.19 14.5% Alc

FARNESE

NOTARESCO, ORTONA, SAVA, MANDURIA ITALY



VINIFICATION = Soft stalk – stripping. Maceration – fermentation for 25 days. Malolactic fermentation in barriques followed by 13 months maturation.

IDEA OF THE WINE = This is to prove it is possible to make a great red wine, that is expression of the enormous patrimony of autochthonous vines that we have in Italy, with the best characteristic of taste and fragrance, that seldom can be found in a high level wine like this one.

COLOUR = Very deep garnet red.

BOUQUET = Very Intense and persistent with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral.

FLAVOUR = Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish.

RECOMMENDED WITH = Excellent with rich first courses, red meat and with medium and long seasoned cheese.

CELLARING = Ready to drink, or can well be aged for 18 – 25 years.

SERVING TEMPERATURE = 17 – 18 degrees C.

**GRAPE: 33% MONTEPULCIANO - 30% PRIMITIVO
25% SANGIOVESE - 7% NEGROAMARO - 5% MALVASIA NERA**

**99 POINTS OUT OF A POSSIBLE 99 LUCA MARONI MAGAZINE 2016
CONSISTENCY – 33/33 - BALANCE – 33/33 - INTEGRITY – 33/33**

Luca Maroni's Comments = Sensational, its appearance in the glass is a chromatic event of exceptional expressive power. A black purplish that only a maximally concentrated wine, made from grapes fully matured and transformed with pure oenology, rarely succeeds to show off. Qualities that make Edizione Cinque Autoctoni – Farnese vini, the best red wine tasted this year. A wine of maximum native density, that without mole and oxidation, evokes a pure blackberry juice.

BEST ITALIAN WINE LUCA MARONI 2017

GOLD MEDAL BERLINER WEIN TROPHY 2017

GOLD MEDAL AWC VIENNA 2016

5 GRAPPOLI BIBENDA 2017

2015 Edizione Cinque Autoctoni Collection Limited Release No.17 14.0% Alc

FARNESE

NOTARESCO, ORTONA, SAVA, MANDURIA ITALY

PREMIUM MAGNUM WOODEN BOX



2014 Edizione Cinque Autoctoni Unfiltered No.16 1.5lt Wooden Box 14.0% Alc

FARNESE

NOTARESCO, ORTONA, SAVA, MANDURIA ITALY

PREMIUM MAGNUM WITH TOOLS



2014 Edizione Cinque Autoctoni Unfiltered No.16 1.5lt With Tools 14.0% Alc