

Abruzzi

Farnese

Location: Ortona,
Province of Chieti



Princess Marguerite Farnese

Parma, Marguerite chose the tranquillity of Abruzzi's Ortona, wedged between the dazzling Adriatic sea and the Maiella massif, for her sunset years. A luminous sunset, this: the intelligence and initiative of the princess, together with the location's beauty and salubriousness, proved beneficial both to the Farneses and to the wines made under their aegis. In few years, the family provided the area's viticulture with vital impetus and scope. In gratitude to the Farneses, successive owners maintained the ancient name on local labels. Today, **Valentino Sciotti** and **Camillo De Iuliis** jointly own the princely vineyards in the valley of the Moro river (their "Farneto Valley"). This exceptional soil enjoys unique microclimatic conditions and temperature range, for the sea is a mere 19 miles from the **Maiella mountains, soaring up to 9,843 feet**. The Farnese range, however, also encompasses a wide variety of *terroirs* and microclimates throughout Abruzzi, instrumental in achieving complexity and consistency.

The wines are crafted in the heart of the **Colline Teramane DOCG** appellation, at **titanic, ultramodern facilities** covering 50,000 square meters (nearly **540,000 square feet**, c. 140,000 of which the winery proper). These were entirely refurbished in 2004 and now include state-of-the-art equipment and vinification lines as well as **over 1,000 barriques** of the finest French and American oak, employed for a max. of 3 years, and **50 Slavonian barrels** of 25 or 50 hectoliters' capacity. The team comprises a dynamic group of wine professionals led by **Filippo Baccalaro** and technical consultant Professor **Mario Ercolino**, as well as such top-notch agronomists as **Remo di Giuliantonio**. Research & Development is paramount, both into the intriguing native grapes, and into international varieties and challenging new vistas.

The name **Farnese** is one of Italy's most illustrious. In Renaissance times, this noble family's wines made scintillating appearances on the banquet tables of numerous European courts thanks to Princess Marguerite Farnese (née Marguerite of Austria, an Emperor's daughter). In **1582**, after an eventful lifetime spent in places as distant as Florence and the Flanders, Bruxelles and



The Maiella massif



The Farnese castle

Updated: July 2007



The Wines

Farnese embraces distinct *terroirs* and two ranges.

1) The so-called basic range is also known as **FARNETO VALLEY** and consists of: **Farnese Trebbiano d'Abruzzo DOC**, **Farnese Chardonnay IGT**, **Farnese Sangiovese IGT**

and **Farnese Montepulciano d'Abruzzo DOC**, whose details may be found in the Farnese Special Report of June 2007.

2) The crus, i.e.:

CASALE VECCHIO, also in the Chieti province, with three wines:

- A structured, seductive **Pecorino IGT** from the intriguing native grape, macerated on the skins for 12 hours for greater depth, 20% barrique-fermented (with malolactic) and barrique-aged 6-7 months. Lively straw yellow in color with verdant hues,

delightful balsamic notes and aromas of apples and pears on the nose; excellent body, intensity and persistence, ideal balance of mellowness and freshness;

- A rich, full, fruit-packed **Montepulciano d'Abruzzo DOC** that undergoes malolactic fermentation in barrique, where it sojourns a further 6 months: ruby red with garnet hues, scents of dried flowers, spice, licorice, marasca cherries; structured, flavorful and intense, with a cellar life of 3-4 years.

- An "Abruzzi Super Tuscan" called **Don Camillo** from 85% **Sangiovese** (hence the **Abruzzi Sangiovese IGT** denomination) and 15% **Cabernet Sauvignon**.

After malolactic fermentation in barrique, it is fine-tuned 6 months in these same barriques and ultimately shows beautiful ruby/garnet color, a bouquet of marasca cherries, fruit jam, dried flowers, spice, licorice and vanilla, and a palate of outstanding body, lush fruit and distinctive elegance, with a pleasingly bitter aftertaste and 3 to 4 years' cellar life.

OPI within the **Colline Teramane DOCG**

subappellation of **Montepulciano d'Abruzzo**: from particularly small crops and privileged soil round the district of Colonnella, the grapes

(slightly late-harvested) are soft-pressed and macerate on the skins for about 25 days, previous to malolactic fermentation in barrique and 24 months' *élevage* in these same barriques (almost exclusively French, from Séguin Moreau). Ruby to garnet in color, the nose is intense, fruity and persistent with well integrated spice, tobacco, vanilla and licorice confirmed on a full-bodied, rotund, well balanced, rich, long palate. Cellar life is 4-5 years.

EDIZIONE Cinque Autoctoni: This wine was created as a tribute to the millenary traditions of Abruzzi and Puglia. After careful research, **Filippo Baccalaro** and French winemaker **Jean-Marc Saboua** selected five (cinque) outstanding natives (i.e. autochthonous, autoctoni in Italian): **Montepulciano** (33%), **Sangiovese** (25%), **Primitivo** (30%), **Negroamaro** (7%) and **Malvasia Nera** (5%) and blended them in this delightful, non-vintage wine. The reason Edizione does not indicate a vintage is because the grapes come from two different regions – even though the vintages are actually the same. The only numeric indication to appear is a

progressive number that indicates the number of years since the wine's first release (1999). For example, Edizione 7 (label shown above) corresponds to the 2005 vintage.

