



'Fara' Montepulciano d'Abuzzo dop

[Fara, Italian = will make]

GRAPE: Montepulciano

AREA: Municipality of Pretoro 602 m asl The vineyards are located in the agricultural landscape of the Majella National Park where the millennial presence of man has allowed the conservation of agricultural biodiversity that has disappeared elsewhere.

SOIL: Limestone

HARVEST: Manual in wooden boxes and in willow and cane baskets.

WINEMAKING: Maceration in the tank with manual pumping over and flaking.

FERMENTATION: Fermentation is spontaneous, carried out by indigenous yeasts. Fermentation is carried out in concrete tanks for a period of 15-25 days depending on the temperature and the state of ripeness of the grapes.

AGING: Part of the wine is stored for six months in barrique and another part in stainless steel tanks, so as to preserve both the fruit (tank) and the softness on the palate (barrique). Refinement in the bottle for about 6-8 months follows.

Montepulciano is a native vine of central Italy and in particular of the area between Marche and Abruzzo. Several documents dating back to 1700 testify to this. His native land seems to be Torre de 'Passeri in the province of Pescara.

The Fara vineyard is an element of great agronomic and naturalistic value. The sheep provide for the natural and sensible control of the typical indigenous flora and natural fertilization while bringing the animal spirit into the vineyard.

Mechanical processing is reduced to a minimum. From the positioning of the vineyards on a mountainside, it is possible to understand that from a vine-health perspective the plants require few interventions and the only interference is the slight use of copper and sulfur when absolutely needed.

'Fara' has an intense ruby red color with slight purple hues, tending to garnet with aging, characterized by intense, ethereal olfactory notes such as the scent of red fruits and spices including traces of pleasant caramel. The mouth has a full, dry, harmonious, and, rightly, tannic taste.

PAIRINGS: It goes well with red meats in general, boiled, braised, roasted, noble poultry, and aged cheeses.