



Fara

Once upon a time... there was a community ready to fight the French invaders, while the noise of the hooves that marked the advance was causing more and more fear among the villagers, as they heard them coming closer. It was one evening in 1799, one of those nights in which only the miracle of a saint could save Abruzzo villages sheltered along the valley of the river Foro.

The story tells that in that evening, in Contrada Colle Selva, in Fara Filiorum Petri, a small town down the slopes of the Majella, an aged gentleman appeared in front of the French troops. The horses refused to continue marching and kneeled down. The French General gave an order: "let's move Behind the cavalry and put in front the infantry" and in that moment the old man took the form of St. Anthony transforming the great oaks of the forest of Selva in columns of fire in defense of Fara, forcing the soldiers to escape. Every year, after Christmas, the people from every contrada of Fara Filiorum Petri stop their activities for a week in order to prepare their "farchia". It is one of those holidays that expresses "belonging" to one's own land, own saint and own people where you can see the most simple, genuine and enthusiast Abruzzo.

APPELLATION	MONTEPULCIANO D'ABRUZZO DOP			TYPE	RED WINE
GRAPES	Montepulciano minimum 85%				
PRODUCTION AREA	Municipality of Pretoro 602 m a.s.l. The vineyards are located in the agricultural landscape of the Majella Park where the millennial presence of men has preserved of an agricultural biodiversity elsewhere disappeared.				
GRAPE ORIGINS	Montepulciano is a native vine of central Italy and in particular of the area between Marche and Abruzzo. There are several documents dating back to 1700 that testify it. Its native land seems to be Torre de 'Passeri in the province of Pescara.				
IN THE VINEYARD	Fabulas vineyard is an element of great agronomic and naturalistic value. The sheeps provide the natural and smart control of native spontaneous flora and the natural fertilization bringing the animal spirit in the vineyard. Machining is minimized. From the location of the vineyards on one side of the mountain it is easy to understand that from a phytosanitary point of view the plants require little intervention and they are related only to the use of copper and sulfur.				
	SOIL	The soils are of medium mixture tending to calcareous and have retained their natural fertility thanks to the poor exploitation of the soil by man.			
	HARVESTING	Handpicked in wooden boxes and in willow and cane baskets.			
IN THE CELLAR	The cellar is equipped with crushing-destemming machines and manual presses. The grapes ferment in large wooden barrels and are aged in amphorae and barrique for several months without undergoing any sulfitation, and subjected to modifications linked to the micro-oxidations due to particular containers of clay and wood. They then age in the bottle, where a small quantity of sulphites is added.				
TASTING NOTES	SIGHT	Intense ruby red COLOUR with slight violet hues, tending to garnet with aging.			
	NOSE	Aromas of red fruits, spices, intense, ethereal.			
	MOUTH	Full, dry, harmonious and fairly tannic.			
THE SERVICE	FOOD PAIRINGS	Boiled, braised and roasted meat , noble poultry and seasoned cheese.			
	TEMPERATURE	16-18°C			
CERTIFICATIONS	 Biodynamic Wine	 Biodiversity Friend	Vegetarian product		 Organic Wine