



Farnese – Edizione Cinque Autoctoni

What a nice set of legs!

The disturbance was slight; so slight that time and everything around me seemed to stop. I could barely hear the rippling tune of calm and gentle waves echoing in the background as the cool breeze caressed my face. I stood there, lost, hypnotized, staring at the glass in front of me. "Mamma mia, what a nice set of legs!" I exclaimed.

*A stern, inquisitive voice got me back to reality, the look on her face was impetuous. "You can't even behave yourself in my presence" she complained. "It's the wine", I tried to explain, pointing towards the tears running down the sides of the glass. "Yeah, it's always the wine" she mumbled. Thank goodness I had an alibi, an empty bottle of **Edizione Cinque Autoctoni - Farnese**.*



My mind was elsewhere however, drifting serene mountains, hills and the coastline in Abruzzo, one of Italy's unblemished treasures. A town boasting vineyards such as Colonnella and Ortona, and Puglia, whose unique tapestry of rich red soil hosts miles of vineyards such as Sava and San Marzano.

Reality caught up with me in the form of a pointed heel exploring the contour of my left ankle. I was now threading dangerous grounds, never had cheating crossed my mind, and Julia was in no mood for third party flirtations. I had to confess, hoping that she would understand. "I'm in love with this wine". Finally, I had let it out.



Julia's mood had suddenly changed. Knowing how passionate I was about the subject, and an avid wine lover herself, her face now wore a relieved look. "I like it too" she remarked, "but why is there no vintage on the bottle"?

It was time to speak out and burst the myth. I took off by quoting Italian owner Valentino Sciotti who depicted it perfectly when saying "We wanted to prove it was possible to achieve nobility and breed by employing only the incredible range of native grapes our country has to offer," mission accomplished!

Edizione Cinque Autoctoni, in fact, is a blend of five grape varieties, namely Montepulciano, Sangiovese, Malvasia Nera

from Puglia, and Primitivo and Negroamaro from Abruzzo, the combination of which, by far, exceeds the sum of all parts.

I then explained that labeling regulations require that this be an officially "non-vintage" wine; the vintage only declared on the back label. The bottle does have a numeric indication; a progressive number indicating the number of years since the wine's first release in 1999.

Julia was no mug when it comes to wine, and we soon set off in a heated discussion as to what and how contributed to Edizione's perfect blend. We were at least in agreement on one point, and soon a second bottle of Edizione Cinque Autoctoni was in waiting.

Our main course had just landed. Julia ordered a seared barberry duck breast in raspberry sauce with celeriac mash and wild mushroom risotto, whilst I opted for a slow roasted loin of Venison in juniper berry infused jus with accompanying roast parsnips sweet potato puree'.

Julia was busy courting the wine. Similar to dating, you can tell a lot about wine just from its appearance: Edizione shows an intense, ruby red color with little transparency. As in love, patience is a virtue in wine tasting; you don't want to make a mad dash to the bedroom and end up finishing early without having experienced the pleasure of the build up.

The smelling part of wine is of great importance. The nose reveals a good personality with intense, clean, pleasing, refined and elegant aromas which start with hints of black cherry and plum jam.

Julia gave the glass a good swirl, the oxygen releasing the less volatile aromas of blackberry, cinchona, blueberry, toasted wood, tobacco, licorice, violet, vanilla and hints of nutmeg and menthol. The wine tears running down the side of the glass brought a smile on her face as she recalled our previous ordeal.

The mouth has very good correspondence to the nose, a slightly tannic attack, however well balanced by alcohol, full body, magnificent structure and roundness, intense flavors, good tannins, agreeable.

The finish is persistent with flavors of plum, black cherry, blackberry, developing also spicy notes of vanilla and chocolate. "Awesome", remarked Julia, as she checked the label. Aged in barrique for 12 months and for 6 months in bottle with a cellar life potential of 7 to 8 years.

"Make sure you have some of this stuff in the cellar, I'm in love too".

The five grapes which make up Edizione Cinque Autoctoni

Montepulciano produces wines with a fairly intense aromas of strawberry and ripe plum fruit, combined with hints of leather and fading red flowers. Flavours of Morello cherries, peaches and plums are backed by soft yet persistent sweet tannins and subtle tobacco notes.

Sangiovese thin-skinned grapes yield wines with bright aromas and flavors of black cherries, red plums and blueberries with nuances of violets and cinnamon.

Malvasia Nera makes a semi-aromatic wine with low tannins and refreshing acidity. Often used as a blending grape, its wines are often noted for their rich chocolate notes with black plums and floral aromas

Primitivo deeply colored, rich, and concentrated with flavors of zesty cherry, clove, wild blackberry, raspberry and spice.



Negroamaro is one of the most heavily planted red grapes in Italy, almost entirely in the southern region of Apulia. The name means "Bitter Black" and this grape lives up to its name. It produces deep-colored, powerful wines with strong hints of tropical spices.

Here's what the world wine critics had to say about this wine:

"Super ripe, opulent red bursting with soft textured dark fruit. The wine possesses compelling inner perfume along with tons of complexity in an extroverted full bodied style."

92 points Parkers Wine Advocate.

"Smoky and meaty crushed black fruit character, very fruit-forward, with notes of stony minerals, fresh leather and flowers. Full-bodied, with a solid core of black currant and a subtle backbone of tannins. Long, fresh black fruit finish. Fruit bomb. Montepulciano and Sangiovese from Abruzzo and Primitivo, Malvasia Nera and Negroamaro from Puglia. "

90 points Wine Spectator.

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