



Gran Sasso Tre Autoctoni

FARNESE
0,75 L 13.50% BY VOL.

Three Natives who embody the artistic Italian viticulture in a special way. The result is a red wine that has the nose of cherry plum, ripe black currant and tobacco. On the palate there are spicy notes Of vanilla and chocolate, clear structure, velvety tannins and a long finish.

How to serve Features



Name	Gran Sasso Tre Autoctoni
Wine type	Red still
Classification	IGT Terre di Chieti
Format	0,75 l standard
Country	Italy
Region	Abruzzo
Grapes	30% Montepulciano, 35% Nerello Mascalese, 35% Primitivo

Serving temperature: 16 - 18°C. Alcohol 13.50% by volume



Longevity: 05 – years

Food matching: 