

where	what	when	sugg. retail
ITALY	RED	DAILY	PLEASE INQUIRE

## IL FAGGIO

MONTEPULCIANO D'ABRUZZO



*It makes 14 year old boys and 30 year old women giggle in equal parts - just for different reasons ;-).*

### conceptual doppelgänger



For all the Ferraris, Guccis, and Da Vinci's that are viewed as Italian treasures, nothing quite measures up to pizza when

it comes to Italian icons. EVERYONE in the world loves pizza. It's simple, delicious and can be made to make anyone happy. Il Faggio Montepulciano d'Abruzzo is an unfussy, dark and wonderful bottle of wine, ready to put a smile on everyone's face. While not as universal as pizza, it shares its simple perfection mantra.

<b>Winemaker</b>	Matt Thomson
<b>Alcohol</b>	12.5%
<b>Grapes</b>	100% Montepulciano
<b>Region</b>	Abruzzo
<b>Sub-Region</b>	Montepulciano D'Abruzzo DOC
<b>Closure</b>	Stelvin
<b>Size</b>	750ml & 1.5 Liter
<b>Producer</b>	An off-shoot of Alpha Zeta, Il Faggio is another Italian wine made by a seemingly wayward Kiwi (she knows where she is!). David Gleave, MW, set out to work intently with growers, which are small, and family owned, and therefore not large enough to set up their own estates. The result is great quality fruit at very competitive prices. Il Faggio means beech tree, which explains the very appealing image on the label.

<b>Viti/Vini</b>	Sustainable. Hand harvested. Only the best grapes were chose for this blend. They were de-stemmed, crushed and pumped into stainless steel tanks. The wine was inoculated with selected yeast strains and fermented at temperatures up to 34 degrees Celsius. During the 6 day fermentation, the wine was pumped over frequently in the first few days to increase extraction, and more gently towards the end. After pressing, the wine was transferred to tank for malolactic fermentation.
------------------	---

**communal brands**  
brooklyn new york

*Pour the love*



<http://communalbrands.com>  
info@communalbrands.com  
718-937-4228