

IL FAGGIO



MONTEPULCIANO D'ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

WHERE
ITALY

WHAT
RED

WHEN
DAILY

IL FAGGIO MONTEPULCIANO D'ABRUZZO

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



WINEMAKER Alana McGettigan

REGION Abruzzo

GRAPE VARIETY Montepulciano

PRODUCTION 60,000 bottles

SOIL Ferrous clay and limestone



CONCEPTUAL DOPPELGÄNGER

For all the Ferraris, Guccis and Da Vincis 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 and delicious, like Il Faggio!

VITI/VINI

From vineyards around San Salvo in the north of the region, grapes were mainly hand-harvested off pergola-trained vines. De-stemmed, crushed and pumped into stainless steel tanks, the wine fermented at temperatures up to 34 degrees Celsius for about 6 days. Frequent pump overs early to increase extraction were reduced toward the end of fermentation. The wine was then transferred to tank for malolactic fermentation. The aim is to capture the power and intensity of the grape, together with a lift and freshness seldom found in this region.

PRODUCER

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 not equipped to set up their own estates. The result is excellent quality fruit at a tremendous value. The name Il Faggio derives from the beech trees, which proliferate the area, especially in the surrounding Abruzzo national park.

