Collegiata

Montepulciano d'Abruzzo DOC

The Opici family partnered with a respected producer to create the Collegiata line of wines. These wines represent the pillars of the business offering consumers high quality at an excellent value.

Varietal(s):

100% Montepulciano

Vineyards:

The fruit is harvested from the DOC appellation of Montepulciano d'Abruzzo in the central Italian region of Abruzzo.

Winemaking:

Fermented in stainless steel tanks, the wine is aged in Slavonian oak barrels for 3 months and in bottle for 2.

Tasting Notes:

Aromas of ripe red cherries abound on the nose. Nuances of almonds appear on the back end of the palate. It is soft and pleasant with a clean, generous finish.



