



# COLLEGIATA

MONTEPULCIANO  
D' ABRUZZO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Aromas of ripe red cherries abound on the nose, while nuances of almonds appear on the back end of the palate. It is soft and pleasant with a clean, generous finish, acquired from a brief aging period of 3 months in large Slavonian oak casks following vinification in stainless steel tanks.



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