

# Note Oro

Born from the desire to pay tribute to the Montepulciano d'Abruzzo as an authentic excellence of international fame, Note Oro is certainly its most noble expression. A masterpiece of taste and thickness that once encountered in life is hard to forget. This amazing Montepulciano d'Abruzzo captivates the eye with the depth of its dark red, guiding the senses on a path of pure pleasure, where notes of fruit and spices stand out, before giving in completely to the palate with a soft but structured soul that makes it unique and unforgettable.



BARREL-AGED 24 MONTHS



SERVING TEMPERATURE  
18-20 °C



BOTTLE-AGED  
12 MONTHS

#### WINE:

Montepulciano d'Abruzzo DOC

#### GRAPES:

Montepulciano d'Abruzzo 100%.

#### HARVEST:

First ten days of November.

#### WINEMAKING:

Traditional. The skins are kept in prolonged contact with the liquid part. It is aged in oak barrels for 24 months and then for 12 months in bottle.

#### ANALYTICAL DATA:

Alcool 14,50 % vol

#### APPARENCE:

Dark garnet red color with bluish reflections.

#### AROMA:

The nose is berry, blackberry, pomegranate, morello cherry, black nose, with spicy notes of pepper and cloves.

#### TASTE:

Soft and velvety in the mouth, great structure, persistence, closing is felt cocoa.