TENUTA MASCIANGELO
natural lifestyle

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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.

WINE:
Montepulciano d'Abruzzo DOC

HARVEST:
First ten days of November.

VINIFICATION:
Traditional, long maceration on the skin.

MATURATION:
Maturation in barriques for 24 months and 12 months in the bottle.

ANALYSIS:
Alcohol 14.50 % vol.

GRAPE VARIETY:
Dark garnet red with bluish reflections.

BOUQUET:
On the nose, you can perceive berries, blackberry, pomegranate, marasca cherry, and black truffle, with spicy notes of pepper and clove.

TASTE:
Soft and velvety in the mouth, great structure, persistent; in the closing, you can feel the cocoa.