

CANTINA NUMA TOLENUS

(Rosso Piceno)



On the east coast of Italy, the Marche region often gets overlooked by tourists and wine-lovers alike. While the scenery is as beautiful as ever, the wines have changed dramatically over the past few years. The Tolenus is a great example of new-style Rosso Piceno. Mainly Montepulciano with about a third Sangiovese, it sees no wood at all. It's vibrant with plum and cherry fruit, and hints of almond and olive.

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