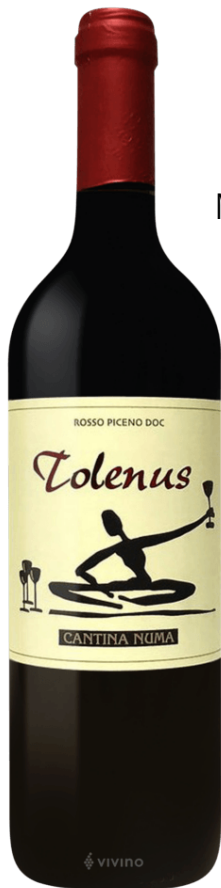


CANTINA NUMA ROSSO PICENO 'TOLENUS'



Montepulciano and Sangiovese. Medium-ruby color. Lively aromas of berries, fruit and a hint of earth. Vibrant flavors of fresh plums and cherries with almonds and olives. Medium-bodied with well-integrated tannins. Ripe and round. Smooth finish. A great everyday wine, perfect for pizza and pasta. Organic.

The Marche region is located on the east coast, in the central western area of Italy on the Adriatic Sea. This hilly, often mountainous area has been inhabited for about six thousand years, once belonging to the ancient Greeks and Romans, over the centuries it has been occupied by many different peoples. The vineyard is 20 acres, facing south-southwest. Fermented using select yeasts in temperature controlled stainless steel tanks with maceration for 10/12 days. Sees no wood at all.

Cantina Numa is a 25-acre organic estate in the hills around Fermo, overlooking the Adriatic coast a few miles distant. It is owned and operated by Cristina Fausti and the oenologist Domenico Angelo. They bought the property in 1997, planted new vines in 1998, and in 2010 completed their conversion to organic farming.

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Tasting Note:

CANTINA NUMA ROSSO PICENO 'TOLENUS'

Montepulciano & Sangiovese. Lively aromas of berries, fruits & a hint of earth; vibrant flavors of fresh plums & cherries with almonds & olives; medium-bodied with well-integrated tannins; ripe & round; smooth finish. Organic.

Shelf Talker:

CANTINA NUMA ROSSO PICENO TOLENUS



Montepulciano & Sangiovese. Lively aromas of berries, fruits & a hint of earth. Vibrant flavors of fresh plums & cherries with almonds & olives. Medium-bodied with well-integrated tannins. Ripe & round. Smooth finish. A great everyday wine, perfect for pizza & pasta. Cantina Numa is a 25-acre organic estate in the hills around Fermo, overlooking the Adriatic coast a few miles distant. Organic.

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