

2011 Cantina Numa "Tolenus" (Montepulciano-Sangiovese)

ROSSO PICENO DOC, MARCHE, ITALY



According to some, Rosso Piceno wines are sometimes considered “meditation wines,” as one chews on a blend of two of central Italy's most well known red varieties: Sangiovese and Montepulciano. The official regulation imposes the following rule: Montepulciano may vary from 35-70% and Sangiovese in a range between 30-50%. All the other non-aromatic red grapes authorized for the regions where they are grown may also be used to produce this wine, alone or combined, up to a maximum of 15%. Rarely do any producers go beyond the two main varieties.

Lively dark fruit, almost like cherries and chocolate with some spice and licorice. It finishes with a burst of food-friendly acidity which might be a touch tart on its own. A nice rustic wine with good purity.

Recommended pairings: Antipasto Platter
- OR -
Parma Pizza with Prosciutto and Arugula