

SenzaTempo
Montepulciano d'Abruzzo
Riserva 2019




BEST BUY

88
Points

“The nose is primarily savory, with notes of balsamic vinegar and cured meat along with stony undertones, but cranberries provide a tangy, bitter fruitiness. The palate opens up the fruit with more cranberries and cherries, but austere tannins maintain the astringency.”

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