



ABRUZZO

## “JaMe` Oro” Montepulciano d’Abruzzo

The grapes are picked by hand, from there maceration of the grape skins with the must takes place for 10 to 12 days. It is then refined further in stainless steel barrels before being aged in a mixture of French and American oak for 12 months. The wine is bottled and refined for 4 months before being marketed.

A ruby red color with purple reflections in the glass with a nose of intense spicy notes. In the mouth this wine is round and satisfying with a pleasant fruitiness.



Specialty Wine Company  
419.625.9463  
[www.specialtywineco.com](http://www.specialtywineco.com)

