

# BEST BUY!

## WINE ENTHUSIAST

**Giuliano Rosati**  
Montepulciano d'Abruzzo  
“On the nose, **candied red apple** steps up first, before complexity emerges with developing undertones of **dried cherry, chili pepper, oregano and delicate rose petals**. The palate maintains that hierarchy, as an ashy grittiness lingers behind candied red fruit notes.”



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