

VINO FINO

Explore a World of Wine

TENUTA ULISSE AMARANTA di ULISSE MONTEPULCIANO d'ABRUZZO 2020



VINO
VALUE

Original price was: \$45.99. ~~\$39.99~~ Current price is: \$39.99.



Product Code:	2859	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Abruzzi	Volume:	750ml
Sub Region:	Montepulciano d'Abruzzo	Alcohol:	14.0%
Style:	Red	Grape:	100% Montepulciano
Variety:	Montepulciano		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2022

Receiving a massive 99 points from leading Italian wine critic Luca Maroni and a coveted Double Gold from the NZIWS, you know this is going to be an impressive wine. Hailing from the Abruzzo region in Italy which is famous for delivering those intense, fruity, balanced wines, this is the perfect choice for a night around the fire with some pizza or a slow cooked red meat dish.

Winery notes (2020 Vintage)

"Amaranta Montepulciano d'Abruzzo is a cru wine obtained from Abruzzo's most important red grape, the Montepulciano. This wine represents our commitment to making the utmost of the spectacular terroirs and microclimates that Abruzzo region offers."

99/100 Best Italian Wine, Luca Maroni, Annual Italian Wine Guide 2022 (2020 Vintage)

"Few other red wines in the world show off this style in which the sweetness of the fruit, with those of the balsamic spices so sweetly, vanilla-mentally minty, are so penetrated and balanced. At the base of this shining persuasion, a raw material of

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supreme concentration, an oenological transformation that nothing has dispersed of its original natural splendour. Integrity that is cleanliness and stainless splendour of its fruit of the forest, of concentration and palatal balance that is truly exceptional."

Reviews for the 2019 vintage below...

NZIWS Judges Comments (2019 Vintage)

"Wonderfully concentrated on the nose with a potpourri of aromas - think plum jam, dark smoky oak and saddle leather. It is inky and opulent with succulent dark fruit, an inviting savouriness, hints of dark orange chocolate and espresso with supple tannins and a long, lifted finish."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch