


## Vos résultats de dégustation

 La Canosa Agr. s.r.l.

 Madame Tiziana Ubaldi

 66181

 **La Canosa Peko' - 2016**



*Dry white wine - Offida D.O.C.G. Pecorino*

**Note : 88/100**

Dégustation : année 2017

Brilliant light yellow. Appealing nose of flint, white stone fruits and a floral touch. A supple attack is followed by a round palate with a lovely concentrated, silky, indulgent mouthfeel. Generous aromatic expression. An enjoyable, versatile wine for food.

 **La Canosa Servator - 2016**



*Dry white wine - Offida D.O.C.G. Passerina*

**Note : 86/100**

Dégustation : année 2017

Brilliant light gold. Pleasant nose driven by stone fruits with a trace of fennel. Round, easy-drinking, enjoyable palate revealing more of the same aromas. Elegant freshness makes this a delightful accessible, versatile wine for stress-free enjoyment.

 **La Canosa Brut Passerina**



*Sparkling wines - Vino Spumante di Qualità*

**Note : 87/100**

Dégustation : année 2017

Transparent hue with green tints. Pleasant nose of white-fleshed fruits with a touch of hawthorn. Ethereal, round, ripe palate with well-integrated mousse. Creamy mid-palate. A harmonious wine that makes an enjoyable pre-prandial drink.



## La Canosa Brut Rosé



*Rosé sparkling wine - Vino Spumante di Qualità*

**Note : 85/100**

Dégustation : année 2017

Fairly deep colour with orange tints. Promising nose showing fine herbal and spice notes with subtle red fruits. Vinous, ample palate with ripe stone fruits, elegant, well-integrated mousse and touches of dried and jammy fruits. The finish is a tad fleeting.



## La Canosa Nummaria - 2015



*Red wine - Rosso Piceno D.O.C. Superiore*

**Note : 86/100**

Dégustation : année 2017

Dark garnet with ruby tints. Shy nose of red fruits with an earthy and floral touch. A supple attack leads into a concentrated, smooth, structured palate offering up red berries. Disjointed herbal substance mid-palate. All the components are in place. Leave to mature.



## La Canosa Nullius - 2015



*Red wine - Marche I.G.T.*

**Note : 88/100**

Dégustation : année 2017

Intense garnet. The nose is quite reticent with an oxidised touch, hay and stone fruits. The palate is robust and slightly more expressive, offering up eucalyptus, fine spices, mocha and supporting tannins. Lovely succulent fullness. Everything is in place. Keep.



## La Canosa Musè - 2015



*Red wine - Marche I.G.T.*

**Note : 89/100**

Dégustation : année 2017

Intense garnet with young tints. Lovely nose showing fine spice notes, roasted coffee and balsamic aromas with red fruits in the background. Virile, rich, lively and profound palate. Not very articulate yet with a robust structure and delicious nascent aromas.



## La Canosa Signator - 2015



*Red wine - Rosso Piceno D.O.C. o Piceno D.O.C.*

**Note : 85/100**

Dégustation : année 2017

Intense garnet with some bricking. Expressive nose of crushed red fruits with spice and tropical notes and acacia. The palate is fresh, easy-drinking and focused with more of the same spice aromas. Accessible, expressive and delightful. Ready to drink with everyday meats.