



TORDELCOLLE



BRINDISI DOC, RISERVA

The brand Tordelcolle aims to express the culture and the food tradition of Italy, where wine is the undisputed star of the table.

INSPIRATION

The landscapes and profiles of the Italian regions could have been drawn by a stylist. Ancient ruins came to us are the evidence of the magnificence and the history of the Country.



CONSUMER SEGMENT

People who love and respect the time of nature. This is a Riserva wine, it deserves a proper aging to mature, age and finish.



BRAND

The brand name "Tordelcolle" is a tribute to the magnificence of ruins that from their highness could dominate the whole area.



DESIGN

Simple, clear and minimal design.



WINE STYLE

Intense wine with a vinous flavour and intriguing on the palate, dry and soft, pleasantly long in the end.



APULIA REGION

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.





TORDEL COLLE

BRINDISI DOC RISERVA



Negroamaro



Clay,
calcareous



18/20 °C



13,5% vol
750 ml



Intense red colour, the wine acquires orange hints as it ages



Ethereal and rich bouquet with notes of vanilla and ripe red fruits



Dry, delicate, fresh, tangy finish



It matches well with, white and red meats, roasts, game, lamb and mature hard cheeses

VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. The wine obtained is aged in for 24 months.