



TORDEL COLLE



MONTEPULCIANO D'ABRUZZO 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.



ABRUZZO REGION

Classic Mediterranean climate with warm, dry summers and mild and rainy winters. In winter, despite the mitigating presence of the sea, cold spells from the Balkans can occur, with snow also along the coasts.





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Montepulciano



Clay, sandy and calcareous



18/20 °C



VINIFICATION:

The harvested and destemmed grapes undergo 7-8 days of cold soaking in order to extract colour and structure prior to fermentation. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25-27°C. The wine obtained is aged for at least 24 months, 9 of which in wooden barrels.



13,5% vol
750 ml



Deep red colour with garnet flecks tending to purple with ageing



Intense, vinous bouquet with an immediate cherry flavour changing to notes of blackberries and liquorice with bottle age



Dry and herbaceous on the palate, it becomes round full-bodied and more balanced with age



Ideal accompaniment to roasts, games, grilled meats and firm cheeses