



TOR DEL COLLE

The profile of Abruzzo, Molise and Apulia could have been drawn by a stylist to make Italy look like a masterpiece: the “heel” that makes the Italian “boot” unique. Elegant heels can turn sporty or bold ones can become romantic thanks to a detail that makes the difference. The heel of the Italian “boot” is made of three beautiful regions. Starting from L’Aquila, reaching Campobasso and arriving in Bari, we discover gentle hills that become wonderful beaches as we approach the sea. Here we can also explore ancient towers reminding us the splendour of the rich castles that once dominated these territories. The brand name “Tor del Colle” is a tribute to the magnificence of towers that from their highness could dominate the whole area. This brand aims to express the culture, the unique food tradition of the Italian “heel”, where wines have a distinctive, definite flavour as their territory.



MONTEPULCIANO D'ABRUZZO DOC RISERVA

Grapes:	Montepulciano
Appellation:	MONTEPULCIANO D'ABRUZZO DOC RISERVA
Production area:	Abruzzo Region
Climate:	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
Harvest:	End of September / beginning of October
Storage time:	5/6 Years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13,5% Vol

- 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

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 at least 24 months of which 9 in wooden barrels

