



# 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.

## SALICE SALENTINO DOC RISERVA

Grapes:	Negroamaro
Appellation:	SALICE SALENTINO DOC
Production area:	Apulia Region
Climate:	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
Harvest:	September
Storage time:	4 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13,5% Vol



-  More or less intense red in colour, colour with possible orange reflections
-  Pleasant and intense odor
-  Dry, full, robust, velvety, warm and harmonious flavour
-  Recommended with roasted and red meat. Excellent with aged cheese

**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 6 in wooden barrels

