



# TORDEL COLLE



## ROSSO MOLISE 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.



## MOLISE REGION

Mild winters and hot and dry summers along the coast; and cool and damp climate the closer we get to the Apennine mountains.





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## ROSSO MOLISE DOC RISERVA



Montepulciano



Clay,  
calcareous,  
marly



18/20 °C



Molise



13% vol  
750 ml



Bright and intense red colour  
which becomes garnet with  
ageing



Characteristic, intense, very  
ethereal and vinous bouquet



Full-bodied on the palate,  
harmonious, supple and slightly  
tannic finish



Ideal with roasted meats, both  
red and white, poultry, game  
dishes in general, grilled meat  
and salumi

### 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 steel tanks at a controlled temperature 25/27 °C. The wine obtained is aged for at least 24 months, at least 6 in barrels.