



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.

BIFERNO DOC RISERVA



Grapes:	Montepulciano, Aglianico
Appellation:	BIFERNO DOC RISERVA
Production area:	Molise Region, Campobasso area
Climate:	Mild winter and hot, dry summers along the coast and cool and damp climate the closer we get to the Apennine mountains
Harvest:	End of September / beginning of October
Storage time:	6/7 Years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13% Vol

-  Bright and intense red colour which becomes garnet with ageing
-  This wine has a pleasant, characteristic and ethereal bouquet
-  Dry, velvety, tannic and well-balanced on the palate
-  Ideal with roasted red and white meat, poultry, game

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 barrels for at least 36 months

