



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.



ROSSO MOLISE DOC RISERVA

Grapes:	Montepulciano
Appellation:	ROSSO MOLISE DOC RISERVA
Production area:	Molise Region
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:	5/6 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 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 stainless steel tanks at a controlled temperature 25/27 °C. The wine obtained is aged 1 year of which at least 6 months in barrels

