



TORDELCOLLE



COPERTINO 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.



APULIA REGION

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.





TORDEL COLLE

COPERTINO DOC
RISERVA



Negroamaro



Clay,
calcareous



18/20 °C



VINIFICATION:

Once harvested, destemmed and soft pressed grapes are cold soaked at 3-4°C in order to extract the characteristic aromas; fermentation and maceration last 15-20 days at a controlled temperature 25-27°C, during this time both alcoholic and malolactic fermentation are completed. Once pressed off the skins the wine is aged for at least 2 years.



13% vol
750 ml



Deep red colour



The bouquet gives notes of berries with a main aroma of cherries



The palate is soft and round with velvety tannins well balanced with the long persistent finish



It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes