



TORDEL COLLE



PECORINO TERRE DI CHIETI IGT

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

Lovers of contemporary classics, dynamic people who stand out for their sophistication, even at the table.



BRAND

The brand name "Torcelcolle" 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

Suitable for every occasion, easy-drinking, pleasant to sip as an aperitif and perfect for enhancing everyday meals.



ABRUZZO REGION

Classic Mediterranean climate with warm, dry summers and mild and rainy winters. In winter, despite the mitigating presence of the sea, cold spells from the Balkans can occur, with snow also along the coasts.





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Pecorino



Clay, sandy and calcareous



10/12 °C



Abruzzo



13% vol
750 ml

VINIFICATION:

The grapes are soft-pressed and the must obtained ferments for 15/20 days at a low controlled temperature, 12/14 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.



Yellow colour with green reflections



The bouquet is unmistakable and immediate, with an intense impression of white pulped fruits with the complexity given by exotic fruits



The wine has a well balanced structure supported by good acidity with a long and persistent finish



It matches well with all dishes of fish, white meat and soups