



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.



PECORINO TERRE DI CHIETI IGT

Grapes:	Pecorino
Appellation:	TERRE DI CHIETI IGT
Production area:	Abruzzo Region, Chieti area
Climate:	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
Harvest:	Second half of August
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	13% Vol



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

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

