



# 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.

## SANGIOVESE DI ROMAGNA DOC RISERVA



Grapes:	Sangiovese
Appellation:	SANGIOVESE DI ROMAGNA DOC
Production area:	Emilia Romagna Region
Climate:	Classic Mediterranean climate with warm, dry summers and mild and rainy winters.
Harvest:	Second half of September
Storage time:	5/6 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13% Vol



A dark, intense-red colour with violet highlights



Intense and fragrant bouquet with a rich variety of sensations



Pleasant, harmonic and velvety taste



Great wine for roasts. Excellent with aged cheeses

**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. 12 months of aging in wood complete the winemaking process before the bottling time.

