

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.

MONTEPULCIANO D'ABRUZZO DOC RISERVA

Grapes:

Montepulciano

Appellation:

MONTEPULCIANO D'ABRUZZO DOC RISERVA

Production area:

Abruzzo Region

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:

End of September / beginning of October

Storage time:

5/6 Years

Bottle size:

750 ml

Serving temp.:

18/20 °C

Alcohol content:

13,5% Vol



Deep red colour with garnet flecks tending to purple with ageing



Intense, vinous bouquet with an immediate cherry flavour changing to notes of blackberries and liquorice with bottle age

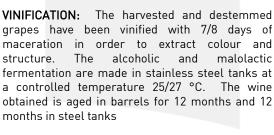


Dry and herbaceous on the palate, it becomes round full-bodied and more balanced with age



Ideal accompaniment to roasts, games, grilled meats and firm cheeses

The alcoholic





TORDELCOLLE

RISERVA

Montepulciano

d'Abruzzo