



TORDEL COLLE



SANGIOVESE DI ROMAGNA 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.



EMILIA ROMAGNA REGION

Sub continental climate, where cold winters and hot and wet summers alternate. Along the coasts the humidity and the heat are mitigated by the marine breezes.





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SANGIOVESE DI ROMAGNA DOC RISERVA



Sangiovese



Clay with sandstone



18/20 °C



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 steel tanks at a controlled temperature 25/27 °C. At least 24 months of aging in barrels complete the winemaking process before the bottling time.



13% vol
750 ml



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