



TORDEL COLLE



BIFERNO 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.



MOLISE REGION

Mild winters and hot and dry summers along the coast; and cool and damp climate the closer we get to the Apennine mountains.





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BIFERNO DOC
RISERVA



Montepulciano,
Aglianico



Clay,
calcareous,
marly



18/20 °C



13% vol
750 ml



Bright and intense red colour
which becomes garnet with
ageing



Pleasant, characteristic and
ethereal bouquet



Dry, velvety, tannic and well-
balanced on the palate



Ideal with roasted red and white
meat, poultry, game

VINIFICATION:

The harvested, destemmed and soft pressed grapes make a pre-fermentative maceration at 3-4 °C in order to extract the characteristic aromas; fermentation and macerations last 15/20 days at a controlled temperature 24/26 °C, at the end of this step the alcoholic and malolactic fermentation are completed. The wine obtained is aged for at least 36 months.