

Riserva Colle Torre Monte Colli di Faenza D.O.C.



*40% Sangiovese,
40% Cabernet Sauvignon,
20% Merlot*

*is the prestigious reserve
of the company.*

*Just behind the fortresses
of Brisighella (Ravenna),
with an ideal exposure at 400
meters above sea level, the clay
hills close to Col Mora enjoy
the warm sun of Romagna
during the day and its cool
breezes in the evening.*

VINEYARD: hills south of Faenza in the Romagna region, in the valley that leads to Florence, town of Brisighella.

PLANTING DENSITY: 3,500 plants per hectare, planted in 1990.

ALTITUDE: 400 meters above sea level.

SOIL: gypsum with clay, excellent drainage also guaranteed by the sloping hill. Vegetation in between vines to ensure a supply of organic substances and the presence of useful insects.

PRODUCTION: 8 tons per hectare, 70% yield.

PRODUCTION CYCLE: manual harvest in the month of September. The gently destemmed grapes undergo a cold maceration before fermentation. They are then matured 20 months in 225 liter barriques, followed by an additional 18 months in bottles in cool cellars.

COLOR: evolved and limpid garnet, well expressed on the glass with narrow legs.

AROMA: an evolution of scents expressed by ethereal notes and sweet spices; fruity aroma of spirits and dry flowers, with a finish that veers towards mineral.

FLAVOR: warm and smooth, balanced, with extremely fine tannins; round, enveloping with body.

ALCOHOL CONTENT: 13 %vol.

STORING BOTTLES: on the side in a cool, dark environment.

SERVING: serve at 18°C, opening the bottle just before serving.

FOOD PAIRING: ideal with game, boar, red meats, and cured cheeses.