

the wine trust

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Borgo di Colloredo Overview

Owners: Enrico and Pasquale Di Giulio

Country: Italy

Region: Molise

Founded: 1960

Annual Production: 20,000cs

Description: Brothers Enrico and Pasquale Di Giulio are third-generation proprietors of Borgo di Colloredo, one of the top producers in the Molise region along Italy's Adriatic Coast. 200 acres of sustainably-farmed vineyards are planted to a mix of native Molise varietals as well as Italian favorites. With an agricultural philosophy emphasizing sustainability and six decades of experience with the land, the winery has become a critical darling, winning awards the world over.

Wine Notes – 2011 Gironia Biferno Riserva Rosso

Borgo di Colloredo's Gironia Biferno Rosso is the estate's benchmark red and is made from an estate-grown mix of 80% Montepulciano and 20% Aglianico drawn from the best sites on the estate. This blend of classic Molise varietals ages for two years in oak barrels and barriques prior to bottling. The result is a balanced wine that merges finesse with a full body. The color is ruby red, with an ethereal but intense bouquet featuring spice, vanilla and ripe red and black fruit notes. The mouth is soft, round and enveloping with well-integrated sweet tannins, noticeable structure and a long finish. The highest expression of winemaking at Borgo di Colloredo, this beauty is a consistent critical favorite, with numerous gold medals to its credit.

Technical Specifications

Varietal Composition:	80% Montepulciano, 20% Aglianico
Vineyard Region:	Campomarino, Molise, Italy
Vine Age / Yields:	20-30 years
Production Volume:	2,500 cases
Vineyard Characteristics:	Medium textured clay soils, southern exposure
Wine-Making / Vinification:	Harvested in second week of October Aged 24 months in oak barrels and barriques
Alcohol / Volume:	13.5%