

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 – 2018 Malvasia IGT

Borgo di Colloredo's Sangiovese is a 100% Malvasia bottling made entirely from estate-grown grapes from 15-20 year old vines grown in cool east- and north-facing medium clay soils overlooking the Adriatic. Harvested in mid-September and aged entirely in stainless steel (to preserve the freshness and fruit), this pale yellow wine has a fresh and aromatic nose with distinct floral notes. The harmonious, fresh and balanced mouth is dominated by stone fruit flavors. Made to be consumed young, this delicious bottling is a perfect accompaniment to fish and light meat dishes and has been a consistent favorite of famed Italian critic Luca Maroni, who has awarded the wine 90+ points for the past three vintages.

Technical Specifications

Varietal Composition:

100% Malvasia

Vineyard Region:

Campomarino, Molise, Italy

Vine Age / Yields:

20-30 years

Production Volume:

2,500 cases

Vineyard Characteristics:

Medium clay soils, east- and north-facing vines

Wine-Making / Vinification:

Harvested in the latter half of September

Aged entirely in stainless steel to preserve freshness and fruit

Alcohol / Volume:

12.5%