

the wine trust

HERITAGE • TRADITION • CRAFT



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 – 2016 Molise Rosso

Borgo di Colloredo's Molise Rosso is the estate's largest volume red wine and is made from 100% estate-grown Montepulciano from vines planted from 2000-2005. The vigorous younger vines produce a vibrant and intense ruby red wine with some violet notes. After harvest, the wine is aged in a 50/50 mix of stainless steel and 2nd use oak in order to preserve the freshness and fruit. The nose is fragrant and fruity, with hints of red berries, spicy vanilla, licorice and chocolate. The mouth is a harmonious and round blend of fruit and well-integrated tannins, with great body. Drinkable immediately upon release, the wine is able to age gracefully for the medium-term and reaches its peak 2-4 years after harvest. The wine has been a critical favorite, with multiple vintages awarded 92+ points by famed Italian critic Luca Maroni.

Technical Specifications

Varietal Composition:	100% Montepulciano
Vineyard Region:	Campomarino, Molise, Italy
Vine Age / Yields:	15-20 years
Production Volume:	3,000 cases
Vineyard Characteristics:	Medium textured clay soils, southern exposure
Wine-Making / Vinification:	Harvested in second week of October Aged in a 50/50 mix of stainless steel and 2 nd use oak barrels
Alcohol / Volume:	13.0%