

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 – 2018 Sangiovese IGT

Borgo di Colloredo's Sangiovese is an unusual bottling of the famed Tuscan varietal from the soils of Molise. The wine is made from 100% estate grapes from 15-20 year old vines grown in south-facing calcareous clay soils overlooking the Adriatic. While Sangiovese has been widely planted in Molise, there are few pure expressions of the varietal, with most of the grapes used for red and rose blends. This young and exuberantly fruity red has distinct cherry and red berry notes on the nose. After harvest, the wine is aged in stainless steel in order to preserve freshness, fruit and vitality. The harmonious and round mouth is dominated by red fruit flavors and features good body and a long finish.

Technical Specifications

Varietal Composition:	100% Sangiovese
Vineyard Region:	Campomarino, Molise, Italy
Vine Age / Yields:	20-30 years
Production Volume:	2,500 cases
Vineyard Characteristics:	Coarse medium calcareous clay soils, southern exposure
Wine-Making / Vinification:	Harvested in the latter half of September Aged entirely in stainless steel to preserve freshness and fruit
Alcohol / Volume:	12.5%