

The drying of grapes is a tool to enhance the characteristics of the individual wines of the company. Classic ruby red, intense, dense, veiled. It is noble on the nose, which is nearly a synthesis of ancient and modern: ancient in the intransigence of Pinot Noir to be combined with certain varieties; modern in the fruit, a very bright morello cherry, as the colour of the wine already suggests. Wild undergrowth. Camphor. Vanilla. It is a wine whose personality expands. The palate senses the juiciness of ripe fruit and the kindness of the time, elegant with a great balance between softness and acidity.



LA COLLINA DEL TESORO®
Italy

SAVOUR

GRAPES

50% Sangiovese, 25% Pinot Noir,
25% Cabernet Sauvignon

TERRAIN

Red clays with nearby sandbanks and limestone conglomerates

VINEYARDS

6 Ha located at different altitudes between the Massa and Predappio vineyards

VINES PER HECTARE

5,500

YIELD PER HECTARE

50 quintals of Pinot Noir, 60 quintals of Sangiovese, 30 quintals of Cabernet Sauvignon

GROWING METHOD

Spurred cordon. Manual collection in crates.

FERMENTATION

The result of drying three varieties. Veraison takes place in the vineyard, thinning out the grapes to allow better aeration of bunches and a perfect ripening process. Pinot Noir is harvested in the first week of September in individual crates, where it is then dried for at least one month. Cabernet Sauvignon and Sangiovese dry on the vine until approximately mid-October, and then finish drying in crates until December. Fermentation takes place separately after the manual harvest. Sangiovese undergoes alcoholic and malolactic fermentation in steel, and then ages in French Tonneaux for approximately 30 months. For Cabernet Sauvignon and Pinot Noir, their entire journey takes place in French and American oak, from fermentation to ageing. Assembly takes place in the pre-bottling phase. It then ages at least 12 months in the bottle.

FOOD PAIRINGS

To be enjoyed in combination with slow-cooked feathered game, or braised beef and strongly seasoned cheeses. Dark chocolate and meditation.

STORAGE

Cellar temperature between 15 and 20 degrees

AGEING CAPACITY

*"The right varieties and wood are located here...
It's magic"*

SERVING

Serve at a temperature of 18-20 degrees