



BIFERNO ROSSO RISERVA 2011 - D.O.C.

“PRIVATE COLLECTION” RED WINE.

The “Collezione Privata” is a Limited Edition collection of the Tombacco winery. The Biferno D.O.C. Riserva is a unique wine, a symbol of Central Italy. With a history starting in ancient Greece, the Biferno D.O.C. Riserva is an ancestral wine. The new Tombacco generation has taken this historic wine and turned it into a high quality modern icon.

With vines growing on hills of the countryside close to Campobasso, The 400 metre altitude, exposes the bunches to low maximum temperatures and a mild thermic excursion. This terroir condition favours the development of complex primary flavours in the berries, and improves the grape acidity. The unique soil in the area, made of limestone clay, and a small percentage of sand, provides the wine with a special mineral and sapid flavour.

A mixture of tradition and technology transform this high quality wine in a one of a kind mind blowing consumer experience!





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Classification: D.O.C. Biferno

Production Area: Campobasso countryside – Molise Region - Italy

Grapes: Montepulciano 80%, Aglianico 20%.

Yield: 70%

Vinification: Using the red method, the first fermentation takes place at a temperature controlled 25°C. The Enologist makes a pumping over daily until the fermentation process is complete. Following this, the Enologist performs a soft pressing of the skins. Then starts the malolactic fermentation: this is done to give the wine more mild tannins. Once the racking is completed, the aging process begins, half of the blend in stainless steel tank and half in 500 liter oak tonneau. The process is completed once the Enologist creates the blend and bottles the wine.

Alcohol: 14% Vol

Sugar: 6 g/L

Dry Extract: 38.92 g/L

Colour: Deep ruby red with elegant garnet nuances.

Bouquet: Intense, complex, ethereal sensations, rich, with a lot of notes of spices, vanilla, cinnamon, tabac, wood, liquorish.

Flavour: It is a full bodied wine, velvety and enveloping, harmonic. Including the sweetness of tannins. Has a long and persistent sensation, and it ends rounded with a soft alcohol sensation. The aftertaste reveals a nice feeling of cherry jam, plum and hints of vanilla.

Serving Suggestion: Best paired with red meats, beef stew, or barbequed food.

Serving Temperature: 16-18 °C

Aging: 7 Years.

Result: The Biferno D.O.C. Riserva “Collezione Privata” is an elegant wine, with the organoleptic tasting characterized by its aging in tonneau and fantastic mix of flavours.