

Terre del Colleoni

DOC Schiava

This wine is made solely from Schiava Lombarda, a Lombardy and Trentino local variety. Traditionally this variety was used to make a young and fruity wine. The very short maceration used in the winemaking process exalts the fruity character. It is a modern Rosato style wine, with a coppery colour and a superb perfume of raspberries and cherries. Very mineral and well balanced in the mouth, it has a delicate almond aftertaste. Absolutely perfect lunchtime wine.

Grape Variety: Schiava Lombarda.

Vineyard: The grapes for this wine are grown on the slopes of vineyards situated on the hills outside Bergamo.

Vinification: the carefully selected hand-harvested grapes are crushed and de-stemmed as soon as possible after picking. The juice is left in contact with the skins for 24 hours in order to extract the light red colour, soft tannins and the aromatic compounds. Then fermentation takes place at a controlled temperature. The wine spends a relatively long time on the lees prior to bottling, and remains 3 months in the bottle before release.

Alcohol: 12% Vol.

Closure: cork

Bottle Size: 0,75l.



Terre del Colleoni

DOC Incrocio Manzoni 6.0.13

Manzoni is a fascinating cross between Pinot Bianco and Riesling Renano. Colour in the glass is pale yellow with definite green tints around the edges. The aroma is savoury and slightly aromatic whilst also suggesting sweet melons and spring blossoms. Taste combines the delicate fruitiness of Pinot Bianco with much more assertive lemony flavours. Aftertaste is dry, elegant and fruity, with a particularly long and pleasing finish. Can be served between meals and is excellent with soups, delicate risottos, fish and white meat courses.

Grape Variety: Incrocio Manzoni 6-0-13. This vine was invented by Professor Luigi Manzoni, headmaster of the Viticulture and Enology School of Conegliano. It is the result of a graft between Riesling Renano and Pinot Bianco. The numbers 6.0.13 stand for his "birthplace": the 6th row, from the 13th plant.

Vineyard: The grapes for this wine are grown on the slopes of vineyards situated on the hills outside Bergamo.

Vinification: this wine is vinified through the "cryomaceration" system. This process helps to extract the maximum amount of aroma. The must is cooled to 5-8° C for about 6-8 hours. The cold inhibits enzyme action and the wine acquires aromatic odorants and a few polyphenolics. When cryomaceration has finished, traditional vinification starts. Fermentation takes place in temperature-controlled stainless steel tanks. The wine then spends a relatively long time on the lees prior to bottling, and remains 3 months in bottle before release.

Alcohol: 13% Vol.

Closure: cork

Bottle Size: 0,75l.



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DOC Franconia

Franconia, locally called "Imberghem" and internationally known as "Blaufrankisch" is traditionally cultivated in Bergamo. The wine has a ruby red colour with elegant and fruity notes. On the palate it is round, pleasant and spicy with a good length. It is the perfect accompaniment to first courses and typical salami and cheeses from Bergamo. Serve at 16-18°C.

Grape Variety: Franconia 100%

Vineyard: The grapes for this wine is grown on the slopes of vineyards situated on the hills outside Bergamo.

Vinification: the carefully selected hand-harvested grapes are crushed and de-stemmed as soon as possible after picking. Fermentation takes place in temperature-controlled stainless steel tanks. A short maceration during the winemaking process is used to extract colour and soft tannins and to preserve the fruity perfume. The wine then spends a relatively long time on the lees prior to bottling, and remains 3 months in bottle before release.

Alcohol: 12% Vol.

Closure: cork

Bottle Size: 0,75l.

