



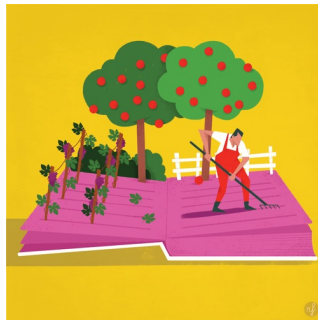
COLLE AL VENTO



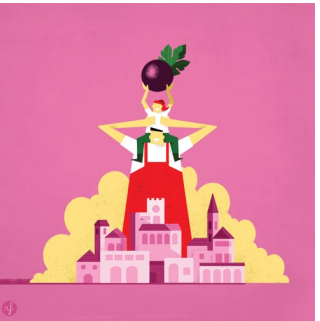
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Practicing Organic.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Colle al Vento Italy, Puglia





Colle al Vento

Andreas Mazzei followed his father's passion for viticulture and his keen sense to produce excellent wines, led to the founding of the branch Colle al Vento in Puglia. As per all the other family's Estate, also Colle Al Vento chooses exceptional grapes to produce upscale wines from one of the most productive wine regions of all Italy. Andreas is focused to combine the tradition with modern-day winemaking.



OUR WINES:



Colle al Vento Primitivo Quattro Venti *420*

100% Primitivo Grapes

The production zone vineyards is Salento Apulia. Fermentation After a soft pressure and the separation of grape-stalk, traditional maceration and short fermentation at a controlled temperature of 27 C. For a better extraction of color and tannins it was pumped over several times. The Primitivo has an intense, shimmering red and smells of ripe red berries, with hints of black cherries, plums, strawberries and a hint of liquorice. The taste is dry, strong and velvety.



Colle al Vento Primitivo di Mandura Pacato

100% Primitivo Grapes

The production zone vineyards is in Manduria and Sava - Province of Taranto Apulia.

Fermentation After a soft pressure and the separation of grape-stalk, traditional maceration and short fermentation at a controlled temperature of 27 C. For a better extraction of color and tannins it was pumped over several times. Characteristics color intensive red with purple reflections.

Bouquet and romas of mature fruit and spices, Flavor is complex, pleasant and persistent.

Product Information:

Winery	Wine	Vintage	Case
Colle al Vento	Primitivo Salento IGP 4/20	2020	750/12
Colle al Vento	Primitivo di Manduria “Pacato” DOP	2020	750/12

