

RED WINES

AND THE BEST OF MADE IN ITALY





WINES -THE RESERVES

WORLDWIDE AWARDS

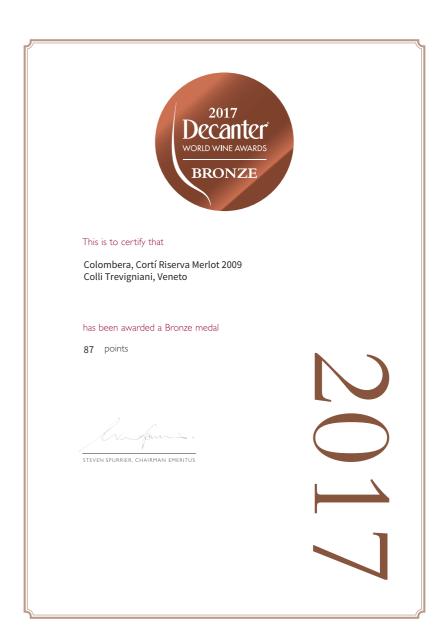


CORTI' - MERLOT RESERVE 2009 WINNER



International Award

2017
GOLD MEDAL



ASSOLO - CABERNET SAUVIGNON WINNER

Reserve 2009

Reserve 2008







Awards..... previous years

International Award "Emozioni dal Mondo: Merlot e Cabernet insieme" 2013 Bergamo (IT)

Gold Medal to:
Cortì Merlot Reserve 2007
Gold Medal to:
Assolo Cabernet Sauvignon Reserve 2007
Press Prize to:
Assolo Cabernet Sauvignon Reserve 2007

Mondial du merlot Lugano Mondial du Merlot 2012 Lugano (CH)

Silver Medal to:
Merlot Cortì Reserve 2006
Award to: Merlot 2010

Decanter Wine Asia 2012 Hong Kong

Bronze Medal to: Merlot Cortì Reserve 2006

IWC 2012 International Wine Challenge London (UK)

"Commended wine" to: Merlot Cortì Reserve 2005

Premium select wine challenge 2011 Premium Select Wine Challenge 2011 Mainz (DE)

3 stars(***) to: Merlot 2009

Mondial du merlot Lugano Mondial du Merlot 2010 Lugano (CH)

Gold Medal to:

Merlot Cortì Reserve 2005

Award as:

Best Italian Merlot of the contest

Award as:

Best Merlot Millésimé Ancien of the contest



Corti

Name of Wines:

Merlot Riserva Colli Trevigiani IGT

Grape varieties:

Merlot 100%

Type of soil:

tertiary service, on the first alpine relief that comes off the Venetian plain

Exposure:

hilly terrain, stretched on a steep slope, with prevailing exposure to the west and south/west

Breeding sistem:

spun cord and Guyot with a density of 5000/7500 vines/hectare

Age of vinegards:

from 6 to 20 years

Grape yield per hectare:

50 quintals

Date of harvest::

physiological maturation

Fermentation:

in stainless steel at controlled temperature

Aging:

in steel and then aged in oak barrels

Bottling Period:

after about 3 years from harvest

Oenological notes::

elegant vinous red ruby red with notes of red fruit, the taste is good and balanced with good structure and soft tannins.



Assolo

Name of wine:

Cabernet Sauvignon Riserva - Colli Trevigiani IGT

Vines::

Cabernet 100%

Type of soil:

fertilized clay fertilizer of the tertiary, on the first alpine relief, which is off the Venetian plain

Exposure:

hilly terrain, sometimes on a steep slope, with prevailing exposure to the west and south / west

Breeding system::

spun cordon and Guyot with a density of 5000/7500 vines per hectare

Age of vineyards:

from 15 to 20 years

Grape yield per hectare::

50 quintals

Date of harvest:

physiological maturation

Fermentation:

in stainless steel at controlled temperature

Aging:

refinement in wood

Bottling Period::

after about 2 years from harvest

Oenological notes::

black garnet color, intact, compact and compact nose, roasting aroma, remarkable cleanliness, expressive cleansing, with the solid compactness of the cabernet breed, hot and succulent palate, ripe tannins, licorice and cocoa: a real "Mouton".





YOUR CHRISTMAS IN COLOMBERA

For Christmas and when you want.....

Our agricultural farm proposes you a wide range of packages to accompany, to the wines, some personalized products, chosen carefully and exclusively among the Italian excellence.

Our suppliers have been selected all over Italy based on the type of products and the quality of the raw material.

You can tell us the contents of the packs, depending on the type of recipients you want to give them, because you are familiar with your customers, collaborators, friends



The images you will find below are just starting ideas as the packaging and the products can be chosen according to your needs among a wide range of proposals.





These types of packaging allow you to engrave, on their cover, the name of your company, laser or focus depending on the order numbers.





Once removed, you can convert the wooden box into a 12-bottle folding cellar





Hight quality packaging is always included.



USEFUL INFORMATION

Give us a budget and a destination and we think about it all.

We offer you different combinations and the best choices to satisfy your customers.

A simple interview with us allows you to choose the best in quality, quantity and matching.

It is possible to adapt the packs to cases of intolerance, vegetarian or vegan needs.

IMPORTANT: RELAX ... packing and transport around the world it's our job.



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