

# WINE OF THE YEAR 2022

## Torre Zambra Colle Maggio Riserva Montepulciano d'Abruzzo 2017



Region: Abruzzo, Italy  
Grape varietal: Montepulciano  
Cellar-ability: 15 years



### Tasting Notes

The color of Colle Maggio Riserva is deep, inky, and vibrant. The wine is characterized by its earthy-smooth finish and red fruit flavors. Upon tasting, the nose opens up to reveal raspberry and baking spices along with coffee, tobacco, and cocoa powder notes. Full-bodied and well-structured, with time spent in oak barrels, thus adding a hint of spice to the wine's profile. Vegan, sustainably produced wine.

*97 pts. Luca Maroni*

*91 pts. Decanter*

### Viticulture

Produced on the Colle Maggio hillside, in Villamagna, the unique south-east exposure of the vines and the limestone and clay soils, guarantee complexity and structure to this great red wine. The grapes are picked by hand and collected in small wooden crates in the second ten days of October. Once in the cellar, the long maceration in steel tanks at controlled temperature extracts all the colour from the skins. The wines then mature for 6 months in concrete vats, and the part of them destined to become Reserve is left for a further 12 months in French and Slavonian oak tonneaux, followed by 6 months in the bottle.

## Family History

Torre Zambra dates back to 1910, making it one of the oldest wineries in the region of Abruzzo. It all started when Vincenzo Cerchio bought 50 acres of land from the Zambra Family. Inside this land, there was a tower called "Torre Zambra." Vincenzo decided to keep the name and started planting his first vines of Montepulciano and Trebbiano. These first vineyards were destroyed by World War II, but the family replanted the vines and rebuilt the winery, and their first label was released in 1961.



Today the winery is in the hands of Federico De Cerchio, now the fourth generation of this winemaking family. Pursuing the organic winegrowing and producing business with dedication, he has expanded the areas under vine in the family estates and is starting up vineyards in new regions. Federico continues and reinforces his grandfather's mission, driven by renewed passion and the desire to share with wine lovers the world over the unforgettable sensations that only the great native vines can bring.



## About The Region

Abruzzo is located east-central of Italy and is situated 90 miles north-east of Rome. The hills in Abruzzo have a unique microclimate that makes it one of the best wine regions in the world. Its proximity to the sea and the mountains generates sudden temperature changes, both from day to night and from season to season, and this is what makes the red wines so complex, expressing the essence of the grapes.

## Food Pairings

Pistachio crusted Lamb, Meatloaf, Meat Lasagna, Ossobuco Alla Milanese, Lamb Merguez Sausage with Couscous, Pasta Carbonara, Stuffed peppers, Charcuterie, Porchetta, Duck legs in L'orange sauce, Veal roast with Mushroom sauce and venison