

DINO LIMITI



COLLE DEL TURCHETTO 2024

Type: Igt Lazio – Red

Vines: Merlot 50%, Cabernet Franc 50%.

Soil: Clay.

Vineyards: Tendone.

Harvest: Selection of grapes in the last week of September.

Alcoholic fermentation: In vitrified cement in maceration contact with the skins for 20 days in order to extract the aroma.

Malolactic fermentation: Carried out.

Aging: Stainless steel 6 months, passage in Allier oak barrels.

Organoleptic characteristics: Deep and concentrated ruby red.

Aroma: Pulpy fruity impact, berries, balsamic and tobacco .

Taste: Structured, soft, persistent, full bodied.

Serving temperature: To be served at 20° in large glasses for structured red wines.

Analytical data:

Alcohol: 12.50 % vol.

Food pairings: Structured first and second courses, red meats, mature cheeses.

PRESS:

COLLE DEL TURCHETTO 2022 obtained a score of 93/100 in the yearbook of the BEST ITALIAN WINES 2025 by Luca Maroni, thus proving to be a WINE OF EXCELLENCE of the Lazio region.

COLLE DEL TURCHETTO 2021 in BIBENDA 2024 has been awarded with 4 GRAPPOLI.

AZIENDA AGRICOLA DINO LIMITI

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