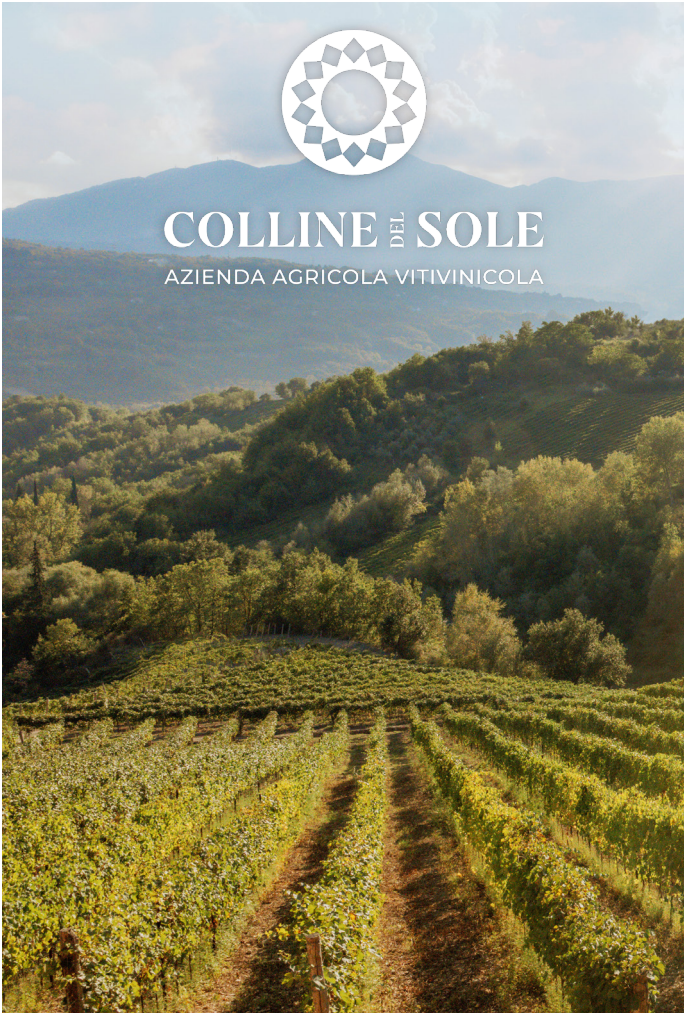
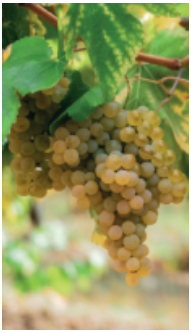
COLLINE DEL SOLE

AZIENDA AGRICOLA VITIVINICOLA



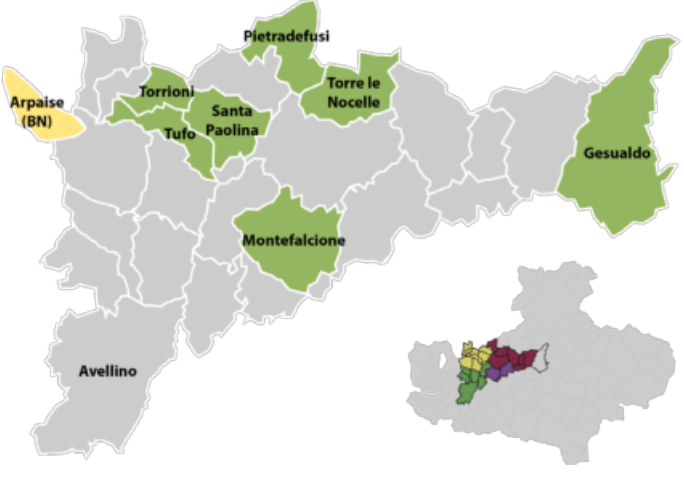
The winery 'Colline del sole' was born from the desire of the couple Bianca and Roberto Iommazzo to continue the ancient family passion for viticulture, handed down from generation to generation. It is located in the province of Avellino, more precisely in Torrioni, a characteristic village in the heart of the Greco di Tufo production area at an altitude of 450 metres above sea level.

Here the Iommazzo family pursues with great commitment and dedication the project of a lifetime: the production of quality wines with strong varietal character from local grape varieties. The agricultural area of the farm is 30 hectares and includes not only vineyards, but also hazelnut and olive groves with the status BIO. Roberto and Bianca personally take care of the agricultural and cellar aspects, assisted by their daughter Margherita, who follows in their footsteps and projects the brand into the near future. It is therefore a family business, the very close symbiosis between producer, product and consumer, the recovery of what seems to have been forgotten, the value of care and dedication that only the land can recall, the creation of a wine that is a quest for the perfect balance of the various components, being from Irpinia inside: the mission that animates the work of this activity and makes it so unique and authentic.



Colline del Sole

Colline del sole produces wines made from the pure vinification of the five main Campania grape varieties: Greco, Fiano, Aglianico, Coda di volpe and Falanghina. The grapes come from the estate vineyards located in the areas of choice for each cultivar. The Greco vineyards are located in the municipalities of Tufo and Torrioni, adjacent to the company's central core; Fiano is located in Montefalcione, Aglianico in Torre le nocelle and Coda di volpe in Santa paolina. As for Falanghina, we distinguish between the Irpinia designation grapes, from the vineyard in Pietradefusi, and the Samnite designation grapes with the vineyard in Arpaise.



The company has environmental sustainability, respect for soil biodiversity, and protection of the land and health very much at heart, which is why it has always operated under an organic-integrated farming regime. Several years ago it undertook the process for the total conversion of production to organic. The Greco di Tufo d.o.c.g. from the 2021 vintage is the first certified organic wine.

The most prestigious line is represented by the D.O.C.G. (controlled and guaranteed designation of origin) and D.O.C. (controlled designation of origin) designations, and includes white, red and rosé wines. It is the result of the best single-varietal selection of grapes, which are softly pressed, fermenting only the free-run must at a controlled temperature. The I.G.T. (Typical Geographical Indication) line is our basic line, produced from the same grape varieties as the d.o.c.g./d.o.c. but from a different selection of grapes.

A strong point is the differentiation of the production lines, a process that allows for a virtuous use of all raw materials, while maintaining the final quality of the wines as a constant priority.

In the Colline del sole, a refined brut sparkling wine, charmat method, is also produced from the vinification of greco grapes.

Irpinia Rosato *DOC*

Irpinia Aglianico *DOC*

Taurasi *DOCG*

Irpinia Coda di Volpe *DOC*

Irpinia Falanghina *DOC*

Fiano di Avellino *DOCG*

Greco di Tufo *DOCG*

Vignali
Greco di Tufo DOCG Riserva

Spumante Brut
Greco

- L I N E A I G T -

GRECO Campania, AGLIANICO Campania
FALANGHINA Beneventano, Campania FIANO

COLLINE DEL SOLE

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