Le Cerque’s Coldimezzo

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Umbria is a gem in the heart of Italy containing a rich history and agriculture, distinct flavors and stunning landscapes: a marvel for any wine appreciator.

Le Cerque is a true microcosm of excellence, from their hospitality to their authentic products grown using environmentally-friendly practices. These values are embodied by this wine, a mix of Merlot and Sagrantino offering both a medium body and a pleasant sip.

Coldimezzo can be described as the brand’s staple, with a bright red color as well as some darker shades in the glass. Coldimezzo’s freshness is loaded with red fruit and flowery notes, layered with balsamic undertones reminiscent of aromatic herbs.

The Merlot and Sagrantino vines are cultivated on 22 hectares

of land with a variety of crops, making this wine the perfect pairing to not only exquisite Umbrian dishes but modern Italian cuisine too.

From a decadent steak tartare to a smokey barbecue, Coldimezzo is an evocative wine packed with its native regions' lively spirit.

Company Profile

The Le Cerque farm produces wine and olive oil, using only natural products to treat crops while respecting the territory's biodiversity. The wines are made from native grape varieties, vinified in steel or cement, and aged in oak barrels. Le Cerque produces wine and olive oil through sustainable agricultural methods. The farm prides itself on respecting its local environmental resources and ecosystem. They believe in facing the future with an acute climate consciousness, using as much renewable energy as possible.

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