



TENIMENTI
GRIECO

I COSTALI
CABERNET SAUVIGNON
IGT TERRE DEGLI OSCI
2018



From coastal vineyards overlooking enchanting seascapes, their slightly salty profile nourished by iodine-laden sea breezes, come the grapes used to make this range of rewardingly pleasant monovarietal wines.

Production subzone: San Martino in Pensilis (CB)
Surface area planted to vine: 12 ha
Grape varieties: Cabernet Sauvignon 90%, altre varietà 10%
Soil type: Medium textured generally clayey
Altitude: 160 m s.l.m.
Planting year: 1995
Harvest period: Beginning of October
Vine density per hectare: 4.200
Growing system: Spurred cordon
Yield per vine: 2.5 Kg
First harvest: 1998

The vinification:

Manual harvesting with selection of grapes. Destalking and crushing, fermentation with selected yeast at 24-26 °C for around 8-10 days. Soft pressing and selection of the different portions of must. Aged in stainless steel, assembly and bottling in March.

The wine:

An intense red ruby colour. Fine and sharp on the nose, with hints of red berries, blueberry and cassis. Delicate typical vegetable traces. Full and velvety flavour, savoury, with a very balanced attack. Persistent and pulpy finish.

Serving combinations:

Savoury first courses with meat and fish, poultry, grilled meat, vegetable caponata, semi-seasoned cheese, traditional cured meats.

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75cl

Alcool
% Vol

13,5%

Temperatura
di servizio

18° C