



TENIMENTI GRIECO

PASSO ALLE TREMITI DOC MOLISE ROSATO 2020

Overlooking the sea and the Tremiti Islands are our finest vineyards. This is where we grow four wines, each with its own highly fruity character and strong minerality, a specific, inimitable style given by the four key factors: sun, wind, sea and soil.



Production subzone: Portocannone (CB)

Surface area planted to vine: 1 ha

Grape varieties: Montepulciano 100%

Soil type: Medium textured

Altitude: 110 m s.l.m.

Planting year: 2007

Harvest period: Beginning of October

Vine density per hectare: 4.200

Growing system: Guyot

Yield per vine: 2,5 Kg

First harvest: 2009

The vinification:

Manual harvesting with selection of grapes at the beginning of October. De-stalking, crushing and soft pressing. Selection of the different portions of must, static clarification, thermo-controlled in fermentation for around 20 days at 15-16°C. Aged sur lies and weekly bâtonnage for around three months. Bottle the year following the grape harvest.

The wine:

Bright cherry, colour and fragrance remind of crunchy cherries, accompanied by delicate hints of freesia and carcadè. Round and full sip, enlivened by a pleasant acidity.

Serving combinations:

Appetizers, savoury meat or fish first courses, light fish broth, white meats roast, second courses with fish, semiseasoned cheese.

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Alcohol
% Vol
12,5 %

Serving
temperature:
14° C