



TENIMENTI GRIECO

PASSO ALLE TREMITI IGT TERRE DEGLI OSCI AGLIANICO 2017

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: San Martino in Pensilis (CB)

Surface area planted to vine: 1 ha

Grape varieties: Aglianico 100%

Soil type: Alluvial, medium texture, clayey

Altitude: 150 m s.l.m.

Planting year: 2000

Harvest period: Late October

Vine density per hectare: 4.200

Growing system: Cordon trained and spure-pruned

Yield per vine: 2 Kg

First harvest: 2002

The vinification:

Manual harvest with cluster selection in late October. Temperature- controlled fermentation in steel at 26-28 °C for one week. It is then macerated on the skins for around 10 days. Soft pressing and selection of different must fractions. Alcoholic fermentation and ageing on the lees in French oak barriques for 12 months. Maturation in the bottle for another 4 months before being made available for sale.

The wine:

Bright ruby colour. Subtle yet elegant, the complex bouquet displays the concentrated sweetness of vanilla, carob, ripe cherries and raspberry. A wine of impressive structure and balance, with soft, penetrating tannins. The mouth is persistent, showing echoes of juicy red berries, with a perfect nose-palate convergence.

Serving combinations:

Pasta dishes with flavoursome sauces, succulent red meats, mature fatty cheeses.

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Alcohol
% Vol
13,5 %

Serving
temperature:
16-18° C