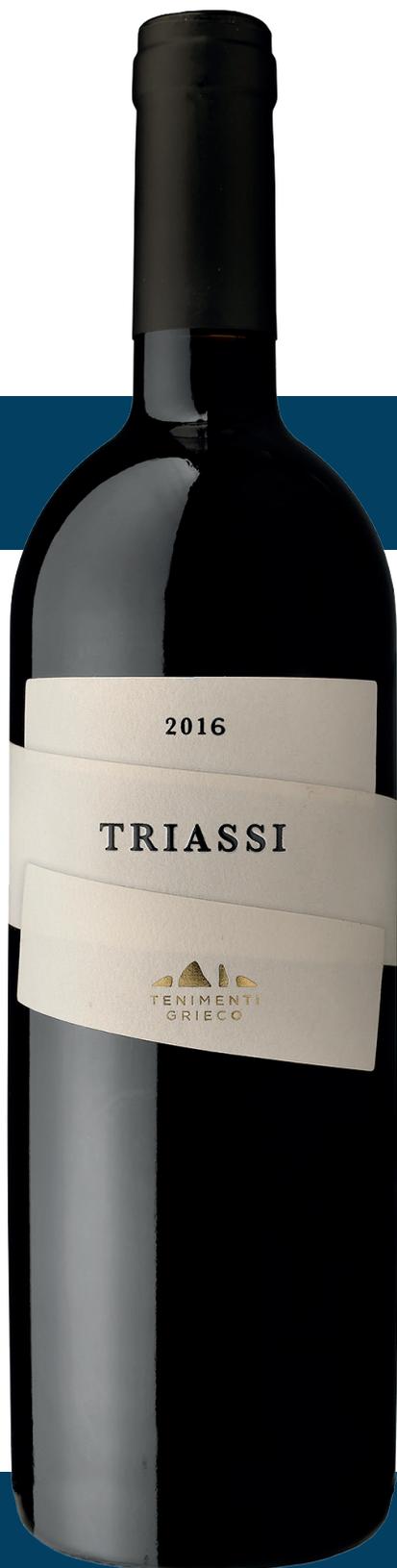




TENIMENTI
GRIECO

TRIASI
IGT TERRE DEGLI OSCI
ROSSO
2016



TRIASI is our Bordeaux blend, the flagship wine in Tenimenti Grieco's range. A delightful combination of Cabernet Sauvignon's elegance, Merlot's layered complexity and Aglianico's cellarability.

Production subzone: San Martino in Pensilis (CB)

Surface area planted to vine: 1 ha

Grape varieties: Cabernet Sauvignon 55%, Merlot 35%, Aglianico 10%

Soil type: Medium textured, clayey

Altitude: 150 m s.l.m.

Planting year: 2001

Harvest period: Mid September - late October

Vine density per hectare: 4.200

Growing system: Cordon-trained and spur-pruned

Yield per vine: 2 Kg

First harvest: 2003

The vinification:

Manual harvest with cluster selection, at the optimum time for phenolic ageing. Each varietal is vinified separately in steel at a controlled temperature of 28-30 °C for around ten days. It is then macerated on the skins for 10-15 days. Soft pressing and selection of different must fractions. After alcoholic fermentation in stainless steel, the wine was transferred to new French oak barriques for 15 months (December 2013 to March 2015), with periodical stirring on the fine lees. Blending of the three wines and further ageing for 6 months (September 2015). Maturation in the bottle for 6 months before being made available for sale.

The wine:

Deep, intense ruby colour. The three varietals combine to make a great profile on the nose, in which currants, black cherry and blueberry bind well with focused notes of cocoa powder, leaf tobacco and coffee; this is balanced by ageing in oak, giving it slightly ethereal hints. The taste is full, with a sophisticated complexity, and juicy density of volume, chamois-soft tannins and showing just enough acid to make the mouth beguiling, both in terms of mouthfeel and flavour.

Serving combinations:

Savoury first courses with meat, well spiced roasts, well-aged cheeses, chocolates sweets, meditation wine.

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Alcohol
% Vol
14%

Serving
temperature:
18° C