



TENIMENTI
GRIECO

ANIMA OSCA
CABERNET SAUVIGNON
IGT TERRE DEGLI OSCI
2020



From the heart of the Land of Osci grow and ripen the grapes capable of giving life to generous wines like those of Anima Osci. Wines that have the Molise in the heart and in the taste and speak their ancient language.

Production subzone: San Martino in Pensilis (CB)

Surface area planted to vine: 12 ha

Grape varieties: Cabernet Sauvignon 100%

Soil type: Medium textured, clayey

Altitude: 150 m s.l.m.

Planting year: 2001

Harvest period: early October

Vine density per hectare: 4.200

Growing system: Cordon-trained and spur-pruned

Yield per vine: 2.5 Kg

First harvest: 2003

The vinification:

Harvested by hand with the selection of grape clusters in mid-September. Temperature-controlled vinification at 25°C for one week. Soft-pressed and selection of the different must fractions. Aged in stainless steel. Packaged and bottled in the month of March, following the harvest.

The wine:

Vinified in its pure form at controlled temperatures, this ready to drink wine, denotes a fresh and intensely fruity fragrance, enriched by delicate spicy notes; well-structured and harmoniously balanced, with a refined tannic component.

Serving suggestions:

First and second courses of red meats, roasted white meats, and semi-hard cheeses.

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Alcohol
% Vol
13,5%

Serving
temperature:
18° C