



TENIMENTI
GRIECO

ANIMA OSCA
CHARDONNAY
IGT TERRE DEGLI OSCI
2021

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: 1.5 ha

Grape varieties: Chardonnay 100%

Soil type: alluvional, medium texture mineral-rich

Altitude: 160 m s.l.m.

Planting year: 2000

Harvest period: late August

Growing system: cordon-trained and spur-pruned

Vine density per hectare : 4.200

Yield per vine: 2.5 Kg

First harvest: 2002

The vinification:

Harvested by hand with the selection of grape clusters from August to the beginning of September. Soft-pressed and crushed. Selection of the different must fractions, clarification, stabilization, and separation of the sediments.

Temperature-controlled fermentation at 15-16°C for about 15 days. "Sur lie" aging with weekly suspension of the lees. Bottled in the month of March, following the harvest.

The wine:

A lasting and intense aromatic impact, evident in the notes of exotic fruit and broom. Soft and flavourful, supported by good acidity. A persistent mineral finish.

Serving suggestions:

Crustacean appetizers, first and second courses of fish, white meats, and fresh cheeses.

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Alcohol
% Vol
12,5%

Serving
temperature:
12° C