



TENIMENTI GRIECO

ANIMA OSCA **ROSSO** 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: 1.10 ha

Grape varieties: Montepulciano 80%, Cabernet Sauvignon 10%, Merlot 10%

Soil type: Medium textured, clayey

Altitude: 150 m s.l.m.

Planting year: 2001

Harvest period: mid September – mid 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 pressing and selection of the different fractions of must. Aged in stainless steel. Packaged and bottled in the month of March, following the harvest.

The wine:

Vinified in stainless steel at 25-26°C to preserve the freshness of the aromas, recalling scents of mixed berries and cherries. The pleasant volume, which is supported by a non-invasive tannic component and a measured vigorous acidity, favours a return to a fruity pulp.

Serving suggestions:

Appetizers, tasty first courses and second courses of meat, and semi-hard cheeses.

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75cl

Alcohol
% Vol
13%

Serving
temperature:
18° C