



TENIMENTI
GRIECO

I COSTALI
MERLOT
IGT TERRE DEGLI OSCI
2020

From coastal vineyards overlooking enchanting seascapes, their slightly salty profile nourished by iodine-laden sea breezes, come the grapes used to make this range of rewardingly pleasant monovarietal wines.



Production subzone: San Martino in Pensilis (CB)

Surface area planted to vine: 7,5 ha

Grape varieties: Merlot 100%

Soil type: Medium textured

Altitude: 180m s.l.m.

Planting year: 2000

Harvest period: First decade of September

Vine density per hectare: 4.200

Growing system: Spurred cordon

Yield per vine: 2,5 Kg

First harvest: 2003

The vinification:

Manual harvesting with accurate selection of grapes, at the optimum time for phenolic ageing. Destemming and pre-fermentative maceration for 24 hours. Fermentation in stainless steel for about 10-15 days at 26-28 °C, delestage on alternate days. Soft pressing and selections of the different portions of must. Malolactic fermentation in stainless steel, assembly and bottling in March.

The wine:

Deep ruby red with delicate notes of violet. On the nose it reveals typical hints of cherry, and morello cherry, raspberry and cassis with delicate typical vegetable traces. Soft and dry on the palate. The things who strikes you about this wine are the great softness of its tannins and the remarkable aromatic freshness.

Serving combinations:

First course dishes with meat sauce, second courses based on white and red meats, roasted or grilled. Traditional regional aged cheeses.

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Alcohol
% Vol
13%

Serving
temperature:
16-18 ° C