



TENIMENTI  
GRIECO

I COSTALI  
MONTEROSSO  
DOC MOLISE ROSSO  
2019



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:** 3 ha

**Grape varieties:** Montepulciano 100%

**Soil type:** Medium textured generally clayey

**Altitude:** 260 m s.l.m.

**Planting year:** 1999

**Harvest period:** Mid October

**Vine density per hectare:** 1.600

**Growing system:** Spurred cordon

**Yield per vine:** 3 Kg

**First harvest:** 2002

**The vinification:**

Manual harvesting with accurate selection of grapes. Soft destalking and crushing, alcoholic fermentation at 24-26°C, maceration for about 7 days. Soft pressing and selection of the different portions of must. Aged in stainless steel and bottling in March of the year following the grape harvest.

**The wine:**

Deep ruby red; delicious hints of red berries, combined with delicate notes of violet. In the mouth it is quite intense with velvety tannins, supported by a strong savoury vein. Well balanced and good persistent finish.

**Serving combinations:**

Cured meats, semi-seasoned cheese, meat sauces, savory first courses, roasts.

[info@tenimentigrieco.it](mailto:info@tenimentigrieco.it) [www.tenimentigrieco.it](http://www.tenimentigrieco.it)



Alcohol  
% Vol  
13%

Serving  
temperature:  
18° C