



TENIMENTI
GRIECO

TRIASI
IGT TERRE DEGLI OSCI
ROSSO
2018



TRIASI is our Bordeaux blend, the flagship wine in Tenimenti Grieco's range. A delightful combination of Cabernet Sauvignon's elegance, Merlot's layered complexity and Aglianico's cellarability.

Production subzone: San Martino in Pensilis (CB)

Surface area planted to vine: 1 ha

Grape varieties: Cabernet Sauvignon 55%, Merlot 35%, Aglianico 10%

Soil type: Medium textured, clayey

Altitude: 150 m s.l.m.

Planting year: 2001

Harvest period: Mid September - late October

Vine density per hectare: 4.200

Growing system: Cordon-trained and spur-pruned

Yield per vine: 2 Kg

First harvest: 2003

The vinification:

Harvested by hand with the selection of grape clusters at the most optimal moment for phenolic ripeness. Each variety is individually vinified in stainless steel, and temperature-controlled between 28-30°C for about 10 days. Subsequent maceration for 10-15 days. Soft-pressed and selection of the different must fractions. Malolactic fermentation in stainless steel and transferred to first passage French Oak Barriques for 15 months, periodic bâtonnage. Blending of the three wines and further aging for 6 months. Wine rests in the bottle for 6 months before being placed on the market.

The wine:

Ruby red and intense in colour. To the nose, the characteristics of the three vines harmonize to give a great olfactory impact, in which black currant, black cherry, and blueberry are combined with clean notes of cocoa, tobacco, and coffee, contributing a balanced impact of aging in wood with slight ethereal hints. A full-bodied taste, the volume's complexity and pulpy consistency is refined, with soft tannins and an acidic presence that result in a fascinating taste at levels of both tacity and flavour.

Serving combinations:

First courses with savoury meat sauces, well-spiced or slow-cooked oven-roasted meats, aged and blue cheeses, chocolate desserts, meditation wine.

info@tenimentigrieco.it www.tenimentigrieco.it



Alcohol
% Vol
14%

Serving
temperature:
18° C