



TENIMENTI GRIECO

PASSO ALLE TREMITI DOC MOLISE FALANGHINA 2021



Overlooking the sea and the Tremiti Islands are our finest vineyards. This is where we grow four wines, each with its own highly fruity character and strong minerality, a specific, inimitable style given by the four key factors: sun, wind, sea and soil.

Production subzone: Portocannone (CB)

Surface area planted to vine: 2,5 ha

Grape varieties: Falanghina 100%

Soil type: Medium textured

Altitude: 110 m s.l.m.

Planting year: 2007

Harvest period: End of September

Vine density per hectare: 4.200

Growing system: Guyot

Yield per vine: 2,5 Kg

First harvest: 2009

The vinification:

Manual harvesting with selection of grapes at the beginning of October. Destalking and crushing and cold prefermentation maturation. Soft pressing, selection of the different portions of must. Static clarification. Thermo-controlled fermentation for around 20-25 days at 14°C. Aged "sur lies" and weekly bâtonnage for around three months. Bottled in the March following grape harvest.

The wine:

Deep straw yellow, with characteristic intense fragrances. Evolved floral and fruity hints stand out, upon which clear citrus-like traces emerge. Warm and of good endurance, at the end it presents a pleasant salty tail.

Serving combinations:

Savoury first courses with fish, fried food, white meat roast, fresh and semi-seasoned cheese.

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Alcohol
% Vol
13%

Serving
temperature:
12° C