



TENIMENTI
GRIECO

SETTENODI
BIANCO VIVACE
2022



Citrus and exotic fruits, understated sparkle and moderate alcohol content are the essential characteristics of the SetteNodi range: fresh, lively wines for convivial carefree summer entertaining.

Production subzone: San Martino in Pensilis (CB)
Surface area planted to vine: 2 ha
Grape varieties: Chardonnay 90%, other white berry varieties 10%
Soil type: Medium textured mineral-rich
Altitude: 150 m s.l.m.
Planting year: 1995
Harvest period: Mid August
Vine density per hectare: 1.600
Growing system: Abruzzo pergola
Yield per vine: 3 Kg
First harvest: 1999

The vinification:

Manual harvesting with selection of grapes. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15°C. Aged in stainless steel for around 4 months. Secondary fermentation process in autoclaves for about 30 days (foam removal) and bottling in March.

The wine:

Brilliant straw yellow. On the nose it is delicate and elegant, with perfumed fruity, floral notes and light hints of bergamot. A dry and clean taste and a good acidity with a lively and persistent perlage.

Serving suggestions:

Sea food, shellfish, fish-fry, canapé.

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Alcohol
% Vol
11%

Serving
temperature:
6° C