



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