



TENIMENTI
GRIECO

SETTENODI
ROSATO 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: 10 ha

Grape varieties: Montepulciano 100%

Soil type: Medium textured mineral-rich

Altitude: 160 m s.l.m.

Planting year: 1999

Harvest period: Early October

Vine density per hectare: 1.600

Growing system: Abruzzo pergola

Yield per vine: 3 Kg

First harvest: 2002

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 15-16°C. Aged in stainless steel "sur lies" for around 3 months. Secondary fermentation in autoclaves for about 30 days (foam removal) and bottling in March.

The wine:

Brilliant pink with purple reflections. Soft notes of red berries with floral traces. Pleasant taste and right freshness with a return of red fruits.

Serving suggestions:

Sea food, shellfish, cured meats and green cheese, pizza.

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Alcohol
% Vol
11%

Serving
temperature:
8° C