



TENIMENTI  
GRIECO

**200 METRI**  
**TINTILIA DEL MOLISE**  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA  
2021

“200 metres” refers to the minimum altitude above sea level which our strict rules of production require to produce the so-called “hilltop grape” that goes into our Tintilia Molise DOC, an exclusive Molise thoroughbred.



**Production subzone:** S. Martino in Pensilis (CB)

**Surface area planted to vine:** 4,5 ha

**Grape varieties:** Tintilia 100%

**Soil type:** Medium textured

**Altitude:** 300 m s.l.m.

**Planting year:** 2008

**Harvest period:** End of September

**Vine density per hectare:** 4.200

**Growing system:** Spurred cordon

**Yield per vine:** 1,8 kg

**First harvest:** 2011

**The vinification:**

Harvested by hand with a careful selection of grape clusters. De-stemmed and crushed with maceration for 15 days in stainless steel tanks at a temperature of 26°C. Soft-pressed and selection of the different must fractions. Aged in stainless steel for 4 months, and bottled in March-April of the year following the harvest.

**The wine:**

Intense and lively ruby red; the characteristic spicy scent reveals fragrant notes of cherry, marasca cherry, plum, and aromatic herbs. In the mouth, it is soft and enveloping with delicate tannins and a pleasant freshness. The persistence is pleasing with a return of pleasant peppery notes.

**Serving combinations:**

Tasty first courses, grilled meats, semi-hard and hard cheeses, traditional cured meats from Molise.

[tenimentigrieco.it](http://tenimentigrieco.it) - [info@tenimentigrieco.it](mailto:info@tenimentigrieco.it)



Alcohol  
% Vol  
13,5%

Serving  
temperature:  
18° C