TENIMENTI GRIECO

PASSO ALLE TREMITI

IGT TERRE DEGLI OSCI
SAUVIGNON
2022

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: Campomarino (CB)
Surface area planted to vine: 1 ha
Grape varieties: Sauvignon Blanc 100%
Soil type: Alluvial medium texture
Altitude: 80 m s.l.m.
Planting year: 2013
Harvest period: late August – early September
Vine density per hectare: 4.200
Growing system: Guyot
Yield per vine: 2,5 Kg
First harvest: 2015

The vinification:

Manual harvest with selection of the grapes. Soft pressing and maceration on the skins for around 4-6 hours. Selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 16-17° C for around 15-16 days. Aged in stainless steel "sur lies" and weekly bâtonnage for around 4 months. Bottled in March.

The wine:

Delicate straw yellow colour with greenish reflections. On the nose it reveals hints of peach with notes of lychee, broom and grapefruit. Final notes of wild flowers. In the mouth it presents good acidity, well balanced with softness and remarkable savouriness with a clean return of peach and tropical fruits notes. Great persistence.

Serving combinations:

Appetizers and main courses with raw fish, shellfish, chicken meats, vegetables and fresh cheese.

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75cl

Alcool % Vol
13 %

Temperatura di servizio
12° C