



TENIMENTI GRIECO

I COSTALI SYRAH IGT TERRE DEGLI OSCI 2024



From coastal vineyards overlooking enchanting seascapes, their slightly salty profile nourished by iodine-laden sea breezes, come the grapes used to make this range of rewardingly pleasant monovarietal wines.

Production area: San Martino in Pensilis (CB)
Surface area planted to vine: 7,5 ha
Grape varieties: Merlot 100%
Soil type: Medium textured
Altitude: 180m s.l.m.
Planting year: 2000
Harvest period: First decade of September
Vine density per hectare: 4.200
Growing system: Spurred cordon
Yield per vine: 2,5 Kg
First harvest: 2003

The vinification

Manual harvesting with accurate selection of grapes, at the optimum time for phenolic ageing. Destemming and pre-fermentative maceration for 24 hours. Fermentation in stainless steel for about 10-15 days at 26-28 °C, delestage on alternate days. Soft pressing and selections of the different portions of must. Malolactic fermentation in stainless steel, assembly and bottling in March.

The wine

Deep ruby red with delicate notes of violet. On the nose it reveals typical hints of cherry, and morello cherry, raspberry and cassis with delicate typical vegetable traces. Soft and dry on the palate. The things who strikes you about this wine are the great softness of its tannins and the remarkable aromatic freshness.

Serving combinations

First course dishes with meat sauce, second courses based on white and red meats, roasted or grilled. Traditional regional aged cheeses.

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75cl

Alcool
% Vol

12,5%

Temperatura
di servizio

16-18 ° C