



TENIMENTI GRIECO

200 METRI TINTILIA DEL MOLISE ROSATO

DENOMINAZIONE DI ORIGINE CONTROLLATA
2025

“Tintilia Rosato 200 Metri” is born from the delicate act of the saignée method, where a portion of the must is gently drawn off to give greater intensity and character to the remaining wine. Bright and enveloping, with delicate aromas of rose, cherry, and plum. A sip that tells a story of freshness, elegance, and harmonious pleasure.

Production area: Larino and Ururi (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: early September

Vine density per hectare: 4.200

Growing system: cordon-trained and spur-pruned

Yield per vine: 1,8 kg

First harvest: 2008

The vinification

Gentle crushing and destemming, followed by saignée (bleeding) after approximately 4–6 hours. Temperature-controlled fermentation for 15–18 days at 15–16°C. Sur lies aging with weekly bâtonnage (stirring) for about three months. Bottled the year following the harvest.

The wine

Bright cherry-pink, the nose expresses crisp notes of rose, cherry, and plum. The palate is enveloping and well-balanced, supported by a juicy acidity with a persistent finish that recalls floral notes and red fruits.

Serving combinations

Appetizers featuring fresh cheeses and fish, vegetable and seafood first courses, seafood stews, grilled white meats, sushi, light pizzas, and traditional Mediterranean dishes.

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75cl

Alcool
% Vol

12,5%

Serving
temperature

12° - 14°C