



  
TENIMENTI  
GRIECO

I COSTALI  
CABERNET SAUVIGNON  
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:** 12 ha

**Grape varieties:** Cabernet Sauvignon 100%

**Soil type:** Medium textured generally clayey

**Altitude:** 160 m s.l.m.

**Planting year:** 1995

**Harvest period:** Second decade of September

**Vine density per hectare:** 4.200

**Growing system:** Spurred cordon

**Yield per vine:** 2.5 Kg

**First harvest:** 1998

**The vinification**

Manual harvesting with selection of grapes. Destalking and crushing, fermentation with selected yeast at 24-26 °C for around 8-10 days. Soft pressing and selection of the different portions of must. Aged in stainless steel, assembly and bottling in March.

**The wine**

An intense red ruby colour. Fine and sharp on the nose, with hints of red berries, blueberry and cassis. Delicate typical vegetable traces. Full and velvety flavour, savoury, with a very balanced attack. Persistent and pulpy finish.

**Serving combinations**

Savoury first courses with meat and fish, poultry, grilled meat, vegetable caponata, semi-seasoned cheese, traditional cured meats.

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



75cl

Alcool  
% Vol

12,5%

Serving  
temperature

18° C