



PASSO ALLE TREMITI DOC MOLISE ROSATO 2025



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 area: Portocannone (CB)
Surface area planted to vine: 1 ha
Grape varieties: Montepulciano 100%
Soil type: Medium textured
Altitude: 110 m s.l.m.
Planting year: 2007
Harvest period: Beginning of October
Vine density per hectare: 4.200
Growing system: Cordon trained and spure - pruned
Yield per vine: 2,5 Kg
First harvest: 2009

The vinification

Manual harvesting with selection of grapes at the beginning of October. Destalking, crushing and soft pressing. Selection of the different portions of must, static clarification, thermo-controlled fermentation for around 20 days at 15-16 °C. Aged "sur lies" and weekly "bâtonnage" for around three months. Bottled one year following grape harvest.

The wine

Bright cherry, colour and fragrance remind of crunchy cherries, accompanied by delicate hints of freesia and carcadè. Round and full sip, enlivened by a pleasant acidity.

Serving combinations

Appetizers, savoury meat or fish first courses, light fish broth, white meats roast, second courses with fish, semiseasoned cheese.

tenimentigrieco.it - info@tenimentigrieco.it



75cl

Alcool
% Vol
12%

Serving
temperature
12 ° C