




TENIMENTI
GRIECO

SETTENODI ROSATO VIVACE 2025

Citrus and exotic fruits, understated sparkle and moderate alcohol content are the essential characteristics of the SetteNodi range: fresh, lively wines for convivial carefree summer entertaining.

Production area: San Martino in Pensilis (CB)

Surface area planted to vine: 10 ha

Grape varieties: Montepulciano 100%

Soil type: Medium textured mineral-rich

Altitude: 160 m s.l.m.

Planting year: 1999

Harvest period: Early October

Vine density per hectare: 1.600

Growing system: Spurred cordon

Yield per vine: 3 Kg

First harvest: 2002

The vinification

Manual harvesting with selection of grapes. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15-16 °C. Aged in stainless steel "sur lies" for around 3 months. Secondary fermentation in autoclaves for about 30 days (foam removal) and bottling in March.

The wine

Brilliant pink with purple reflections. Soft notes of red berries with floral traces. Pleasant taste and right freshness with a return of red fruits.

Serving combinations

Sea food, shellfish, cured meats and green cheese, pizza.

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75cl

Alcool
% Vol
11%

Temperatura
di conservazione
8 ° C