



200 METRI
TINTILIA DEL MOLISE
DENOMINAZIONE DI ORIGINE
CONTROLLATA
2023

"200 metres" refers to the minimum altitude above sea level which our strict rules of production require to produce the so-called "hilltop grape" that goes into our Tintilia Molise DOC, an exclusive Molise thoroughbred.



Production subzone: S. Martino in Pensilis (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: End of September

Vine density per hectare: 4.200

Growing system: Spurred cordon

Yield per vine: 1,8 kg

First harvest: 2011

The vinification:

Harvested by hand with a careful selection of grape clusters. De-stemmed and crushed with maceration for 15 days in stainless steel tanks at a temperature of 26°C. Soft-pressed and selection of the different must fractions. Aged in stainless steel for 4 months, and bottled in March-April of the year following the harvest.

The wine:

Intense and lively ruby red; the characteristic spicy scent reveals fragrant notes of cherry, marasca cherry, plum, and aromatic herbs. In the mouth, it is soft and enveloping with delicate tannins and a pleasant freshness. The persistence is pleasing with a return of pleasant peppery notes.

Serving combinations:

Tasty first courses, grilled meats, semi-hard and hard cheeses, traditional cured meats from Molise.

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75cl

Alcohol
% Vol

13,50%

Serving
temperature:

18° C