



TENIMENTI
GRIECO

I COSTALI
MONTEROSSO
DOC MOLISE ROSSO
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 subzone: San Martino in Pensilis (CB)

Surface area planted to vine: 3 ha

Grape varieties: Montepulciano 100%

Soil type: Medium textured generally clayey

Altitude: 260 m s.l.m.

Planting year: 1999

Harvest period: Mid October

Vine density per hectare: 1.600

Growing system: Spurred cordon

Yield per vine: 3 Kg

First harvest: 2002

The vinification:

Manual harvesting with accurate selection of grapes. Soft destalking and crushing, alcoholic fermentation at 24-26°C, maceration for about 7 days. Soft pressing and selection of the different portions of must. Aged in stainless steel and bottling in March of the year following the grape harvest.

The wine:

Deep ruby red; delicious hints of red berries, combined with delicate notes of violet. In the mouth it is quite intense with velvety tannins, supported by a strong savoury vein. Well balanced and good persistent finish.

Serving combinations:

Cured meats, semi-seasoned cheese, meat sauces, savory first courses, roasts.

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75cl

Alcool
% Vol
12,5%

Serving
temperature:
18° C