

Lame del Sorbo

Tintilia del Molise Rosso - 2015
Denominazione di Origine Controllata
RISERVA



The Tintilia grapes have been cultivated on "Lame del sorbo" vineyards area for the past 90 years at a typical altitude of 650 meters above the sea level. A local indigenous grape the Tintilia represents a true heritage from the 16th century for Molise unpolluted and untouched region of central Italy. Grapes are small and rich in anthocyanin with medium soft tannins. After hand-picking, destemming and gentle pressing, the Tintilia grapes ferment and age in stainless steel tanks. This wine reveals freshness and elegance with a mix of spice and floral notes.



ORIGIN	The name of the wine has origin from a secular Sorbo tree that dominates on our vineyards situated on the Ropalimosani hill, named "Lame".
SOIL	Calcareous /Clay
GRAPE VARIETY	Tintilia 100%
ALTITUDE	600 m a.s.l.
EXPOSURE	West
VINEYARD EXTENTION	11 Ha
YEAR OF PLANTING	2009
IMPLANT DENSITY	Low density, 3500 Plants / Ha, no irrigation system
TYPE OF FARMING	Guyot Growing System
ROOTSTOCK	1103 P. CFC 60 /30 VCR 119 LU
YIELD PER HECTARE	6000 Kg
HARVESTING	Manual, first decade of October
FERMENTATION	Spontaneous without added yeasts in stainless steel tanks
REFINEMENT	Stainless steel for 4 years followed by bottle refinement
ALCOHOL CONTENT	14% vol
BOTTLE PRODUCED	1750

TASTING NOTES

Fresh raspberry and red cherry on the nose, along with a slow-building spiciness. Vibrant and precise, offering brisk red berry flavors and a licorice quality that builds with air. Supple tannins and a touch of aromatic herbs at the finish.

PAIRING	slow-ripening cheeses, structured entrees, roast, venison.
SERVE TEMPERATURE	18 - 20 °C

