

Lame del Sorbo

Tintilia del Molise Rosato - 2018

Denominazione di Origine Controllata

ORGANIC WINE



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. Tintilia grapes of our Rosato are the first to be hand picked and after destemming we press them and wait for spontaneous fermentation to start and after few hours we remove the grape skins. Freshness and character together with floral notes are typical of our Tintilia Rosato.



ORIGIN	The name of the wine has origin from a secular Sorbo tree that dominates on our vineyards situated on the Ripalimosani 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, second decade of September
FERMENTATION	Spontaneous without added yeasts in stainless steel tanks
REFINEMENT	Stainless steel for 12 months followed by bottle refinement
ALCOHOL CONTENT	13% vol
BOTTLE PRODUCED	1750

TASTING NOTES

Cherry-red colour. Floral, raspberries, pink grapefruit. Excellent body, with a straightforward but longish finish.

PAIRING	Appetizers, first dishes not too structured, white meat.
SERVE TEMPERATURE	10 - 12 °C



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