Beat

Tintilia del Molise Rosso – 2019
Denominazione di Origine Controllata
Organic Wine

The Tintilia Grapes have been cultivated on "Lame del Sorbo" vineyards area for the past 90 years at typical altitude of 650 meters above sea level. A local indigenous grape the Tintilia represent 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, the whole grape is put is closer stainless steel tanks. The semi-carbonic maceration starts spontaneously with the indigenous yeasts. After pellicular maceration, the lasts 15-20 days, the fermented must is refined in stainless steel for 12 months. This wine reveals freshness and elegance with a mix of spice and floreal notes.

Origin: This is a wine thought for a young public, the name takes inspiration to the Beat Generation, a literary movement started by a group of authors whose work explored and influenced America culture and politics in the post-World War II era.

Soil: Calcareous/Clay

Grape variety: Tintilia 100 %

Altitude: 600 m a.s.l.

Exposure: West

Vineyard extention: 11 Ha

Year of planting: 2009

Density of planting: 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: 12% vol

Bottles produced: 7100

TASTING NOTES

Bring purple-ruby color. Fresh dark barries, tar and touch of cracked pepper on the fragrant nose. Leads with its bringht dark fruit, offering flavors of blackberry, plum and bitterred cherry braced by zesty acidit; finishes with good clarity and cut obvious grip, plus repeating note on flinty tar.

PAIRING Ideal with tasty first courses, fish, white and red meats, medium seasoned cheeses

SERVE TEMPERATURE 16 - 18 °C