



Tintilia del Molise Rosso – 2021

Denominazione di Origine Controllata

Bag in Box 5 lt



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, destamming 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: This wine has origin from our Ripalimosani hill, named "Lame", where a secular Sorbo tree dominates on our vineyards.

Soil: Calcareous/Clay

Grape variety: Tintilia 100 %

Altitude: 600 m a.s.l.

Exposure: West

Vineyard extension: 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, first decade of October

Fermentation: Spontaneous without added yeasts in stainless steel tanks

Refinement: Stainless steel for 24 months

Alcohol content: 13,5% vol

Bag in Box produced: 1400



TASTING NOTES

Fresh raspberry and red cherry on the nose, along with a slow-building spiciness. Vibrant and precise, offering brisk red 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



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