



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 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 centra 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 floreal notes are typical of our Tintilia Rosato.



Origin: The name of the wine has origin from a secular Sorbo tree that domitates 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

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: 13% vol

Bottles produced: 2411

TASTING NOTES

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

PAIRING Appertizer, first dishes not too structured, white meat

SERVE TEMPERATURE 10 - 12 °C



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