



## Lame del Sorbo

### Tintilia del Molise Rosato – 2021

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 16<sup>th</sup> 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:** 12,50% vol

**Bottles produced:** 3214

#### 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



[www.agricolavinica.it](http://www.agricolavinica.it)

