



VINEA BENEDECTINA

Tintilia DOC wine

First year of production: 2012 Number of bottles produced: 1,500 Production area: Pozzilli (IS) Molise - Italy

Grape Variety: Tintilia

Year of planting / age of the vineyards: 2010

Altimetry: 250m above sea level Type of soil: Medium clayey mixture Yield per hectare: grapes 60-70 ql / ha

Vineyard area: 1.50 ha

Training system: low spurred cordon /sapling

Type of Agriculture: organic

Plant density: 3,500 vines per hectare

Back Label



Harvest time: First ten days of September

Harvest: by hand

Fermentation: thermos-controlled **Type of fermentation tanks:** Wood **Fermentation temperature:** 25-28 ° C **Duration of fermentation:** 15-20 days

Maturation: 12 months in oak barriques and aging in bottle

Alcohol content: 14% Vol **Total acidity:** 5.5 g / 1

Processing method: Standard (according to the DOC and Organic

Guidelines).

Available sizes: 750 ml, 375 ml, amphora. **Color:** intense ruby red with violet reflections.

Palate/Nose: full bodied, soft and velvety with hints of ripe berries, wild blackberry, black cherry and licorice root on a vanilla background. **Serving Suggestions:** aged for at least 12 months in oak barriques, it matches with rich dishes with strong flavors, in particular white and red

meats, cured meat/cold cuts, game and aged cheese. **Best Serving Temperature:** 18-20°C (64-68°F)

Pallet Composition:

	0,750 L	0,375 L
Single Case Weight	7 Kg	7,75 Kg
Units per Case	6	10
Tot. Cases	116	116
Layers / Bottles per Layer	4 / 174	4 / 290
TOTAL BOTTLES	696	1160
Pallet dimensions (cm.)	80x120xH145	80x120xH145
PALLET TOTAL GROSS WT	825 Kg	920 Kg