



Back Label



MINO DOC Pentro wine

(Montepulciano 75%, Tintilia 25%)

First year of production: 2015

Number of bottles produced: 1,200

Production area: Pozzilli (IS) Molise - Italy

Grape Variety: Montepulciano 75%, Tintilia 25%

Year of planting / age of the vineyards: 1980 and 2010

Altimetry: 250m above sea level

Type of soil: Medium clayey mixture

Yield per hectare: grapes 100 ql / ha

Vineyard area: 1.00 ha

Training system: low spurred cordon /sapling

Type of agriculture: **organic**

Plant density: 5,000 vines per hectare

Harvest time: First ten days of October

Harvest: by hand

Fermentation: thermo-controlled

Type of fermentation tanks: Wood

Fermentation temperature: 25-28 ° C

Duration of fermentation: 10-15 days

Maturation: 1 year (at least 6 months in oak barrels, then in bottle for at least 6 months)

Alcohol content: 14% Vol

Total acidity: 5.5 g / l

Processing method: Standard (according to the DOC and Organic Guidelines)

Available sizes: 750 ml, 375 ml, amphora

Color: ruby red.

Palate/Nose: a wine of good structure, with a pleasant, distinctive aroma and a dry, velvety and slightly tannic flavor.

Serving Suggestions: aged for at least 6 months in oak barrique, it matches well with cold cuts, pasta with meat sauce, stuffed pasta, roasts, boiled meat and game.

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