



CANTINA **HERERO**
essenze di uva molisana d.o.c.

San Mercurio – Tintilia del Molise DOC

DESCRIPTION

This wine, which is typical of Molise, is obtained from the native vine of the region: the Tintilia. This variety recently re-evaluated is characterized by the difficulty in growing and harvesting and the low productivity that in the past had led to the abandonment. The wine produced is slightly tannic, purple red with spicy varietal notes. It is recommended to serve the wine at a temperature of 18 °C. It is best expressed with starters, fresh cheeses, sausages, white meats.

Tecnical Sheet

Grapevine:	Tintilia
Name:	Tintilia del Molise Doc
Type of land:	Clay-sandy soil.
Variety of grapes:	100% Tintilia
Breeding sistem:	Gouyot
Harvest period:	The grapes are usually harvested at the end of September.
Method of collecting:	Manual
Winemaking:	The grapes are de-stemmed, pressed and vinified according to the traditional "red" method with a maceration of the skins for about 7 days in stainless steel vats at a controlled temperature of 26/27 ° C. Subsequent separation of the flower wine from the pressed wine. During the vinification several delestages are carried out with and without air. Soft tannin wine.
Aging:	After the final fermentation, the wine is kept in stainless steel tanks at controlled temperature for 12 months.
Sensory notes:	Color: purple. Perfume: cherry and almond, pleasing, persistent. Taste: deep, full, round, harmonious, persistent with spicy finish.
Analytical data:	Alcol 14,50 % vol.