



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

## ***HERERO.16 – Tintilia del Molise DOC***

### **DESCRIPTION**

This wine, which is typical of Molise, is obtained from the native vine of the region: the Tintilia. Variety recently re-evaluated is characterized by a difficulty in breeding and harvesting and low productivity that in the past had led to abandonment. It is recommended to serve the wine at a temperature of 18 °C. It is a fine and elegant wine, moderately tannic, which is best expressed with salami, braised, game, red meat and seasoned cheeses.

### **Tecnical Sheet**

<b>Grapevine:</b>	Tintilia
<b>Name:</b>	Tintilia del Molise DOC
<b>Type of land:</b>	Clay-free sandy soil.
<b>Variety of grapes:</b>	100% Tintilia
<b>Breeding sistem:</b>	Guyot
<b>Harvest period:</b>	The grapes are usually harvested in the end october.
<b>Method of collecting:</b>	Manual
<b>Winemaking:</b>	The grapes are dirasped, pressed and vinified according to the traditional "red" method with a maceration of the peel for about 20 days in stainless steel vinegars at a controlled temperature of 25/26 ° C. Next separation of flower wines from the press. During the vinification, several delestages are made with and without air. Aging in French durmast barriques for 18 months.
<b>Aging:</b>	At fine fermentation, the wine is kept in stainless steel tanks at controlled temperature 12 months.
<b>Sensory notes:</b>	Color: intense ruby red with grenade reflections in youth. Perfume: cherry and almond, pleasing, persistent. Taste: in the mouth reveals a beautiful fullness, deep, full, round, harmonious, persistent.
<b>Analytical data:</b>	Alcol 16 % vol.