



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

PRIMA CLASSE – Tintilia del Molise DOC – year 2018

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, red meat and cheeses, sweets and chocolate

Tecnical Sheet

Grapevine: Tintilia

Name: Tintilia del Molise DOC

Type of land: Clay-free sandy soil.

Variety of grapes: 100% Tintilia

Breeding system: Guyot

Harvest period: The grapes are usually harvested in the end october.

Method of collecting: Manual

Winemaking: 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: At fine fermentation, the wine is kept in stainless steel tanks at controlled temperature 12 months.

Sensory notes: Color: intense ruby red with grenade reflections in youth.
Perfume: cherry and almond, berries, pleasing, persistent. Taste: in the mouth reveals a beautiful fullness, deep, full, round, harmonious, persistent.

Analytical data: Alcol 16 % vol.