

## Lame del Sorbo

Tintilia del Molise Rosso - 2015  
Denominazione di Origine Controllata



The Tintilia grapes have been cultivated on "Lame del sorbo" vineyards area for the past 90 years at a typical altitude of 650 meters above the sea level. A local indigenous grape the Tintilia represents a true heritage from the 16th century for Molise unpolluted and untouched region of central Italy. Grapes are small and rich in anthocyanin with medium soft tannins. After hand-picking, destemming and gentle pressing, the Tintilia grapes ferment and age in stainless steel tanks. This wine reveals freshness and elegance with a mix of spice and floral notes.



<b>ORIGIN</b>	The name of the wine has origin from a secular Sorbo tree that dominates on our vineyards situated on the Ropalimosani hill, named "Lame".
<b>SOIL</b>	Calcareous /Clay
<b>GRAPE VARIETY</b>	Tintilia 100%
<b>ALTITUDE</b>	600 m a.s.l.
<b>EXPOSURE</b>	West
<b>VINEYARD EXTENTION</b>	11 Ha
<b>ANNO D'IMPIANTO</b>	2009
<b>YEAR OF PLANTING</b>	Low density, 3500 Plants / Ha, no irrigation system
<b>TYPE OF FARMING</b>	Guyot Growing System
<b>ROOTSTOCK</b>	1103 P. CFC 60 /30 VCR 119 LU
<b>YIELD PER HECTARE</b>	6000 Kg
<b>HARVESTING</b>	Manual, first decade of October
<b>FERMENTATION</b>	Spontaneous without added yeasts in stainless steel tanks
<b>REFINEMENT</b>	Stainless steel for 3 years followed by bottle refinement
<b>ALCOHOL CONTENT</b>	14% vol
<b>BOTTLE PRODUCED</b>	6970

### TASTING NOTES

Fresh raspberry and red cherry on the nose, along with a slow-building spiciness. Vibrant and precise, offering brisk red berry flavors and a licorice quality that builds with air. Supple tannins and a touch of aromatic herbs at the finish.

<b>PAIRING</b>	slow-ripening cheeses, structured entrees, roast, venison.
<b>SERVE TEMPERATURE</b>	18 - 20 °C

