



Lame del Sorbo

Tintilia del Molise Rosso – 2016

Denominazione di Origine Controllata



The Tintilia Grapes have been cultivated on “Lame del Sorbo” vineyards area for the past 90 years at typical altitude of 650 meters above sea level. A local indigenous grape the Tintilia represent 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, destamming 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.



Origin: The name of the wine has origin from a secular Sorbo tree that dominates on our vineyards situated on the Ripalimosani hill, named "Lame".

Soil: Calcareous/Clay

Grape variety: Tintilia 100 %

Altitude: 600 m a.s.l.

Exposure: West

Vineyard extension: 11 Ha

Year of planting: 2009

Density of planting: Low density, 3500 plants/ha, no irrigation system

Type of Farming: Guyot Growing System

Rootstock: 1103 P. CFC 60/30 VCR 119 LU

Yield per hectare: 6000 kg

Harvesting: Manual, first decade of October

Fermentation: Spontaneous without added yeasts in stainless steel tanks

Refinement: Stainless steel for 36 months followed by bottle refinement

Alcohol content: 13,5% vol

Bottles produced: 6892

TASTING NOTES

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

PAIRING slow-ripening cheeses, structured entrees, roast, venison.

SERVE TEMPERATURE 18 - 20 °C



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