



GUALTERRA

VINIVES  
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TINTILIA DEL MOLISE  
DENOMINAZIONE DI ORIGINE PROTETTA  
ROSATO

# TINTILIA DEL MOLISE DOP ROSE'



Rosè wine is characterized by the process of wine making from pure white Tintilia grapes, grown in a hilly territory at about 700 meters above sea level, picked and selected rigorously by hand. The composition of the soil, the exposure of the vineyards, the influence of the Matese Mountains, the strong temperature ranges give this wine a great aroma expression, freshness and sapidity.

## SENSORY CHARACTERISTICS

**Sight:** lively brilliant pinkish color, with coppery reflection.

**Smell:** hints of small red fruits, cherries wild strawberries, with a floral and mineral background hints

**Taste:** the wine presents itself to the palate, with all its freshness and sapidity and an elegant aroma of red fruits and red roses.

**VARIETY:** TINTILIA

**DENOMINATION:** TINTILIA OF MOLISE DOP-ROSE'

**ALIMETRIC QUOTA:** 650/700 METERS ABOVE SEA LEVEL

**PROFIT:** MAXIMUM FORESEEN TO BE REGULATED 80Q/L/HA.

**SOIL:** CARCACAREOUS-CLAYEY

**PLANT TYPE:** in ROWS trained on the BILATERAL GUYOT system.

**HARVEST PERIOD:** end of SEPTEMBER beginning of OCTOBER.

## WINE MAKING

The grapes are rigorously selected hand picked and put in boxes, taken to the cellar to be crushed and destemmed, placed in steel tanks. After a few hours the flower must is removed from the skins, transferring it in other steel containers. During winemaking temperatures tend to be kept low, to preserve the perfume and aromas of Tintilia grapes. The alcoholic

fermentation is scrupulously followed to obtain a good quality wine, at the end of the fermentation it is left to remain on its lees "subtle" until it doesn't extract from them typical Tintilia perfumes and aromas. Followed by racking phases, partial separation and bâtonnage which help the aromatic components of the wine. Finally we proceed with the final decanting to eliminate the residual lees, which they did their work letting out aromas and flavor to the wine. The wine is aged in steel barrels and afterwards in bottles.

## WINE PAIRING

It goes well with fish dishes, white meats, cold cuts and with medium staged cheeses.

## HOW TO BE SERVED:

It is recommended to be served at 11-12°C.