



GUALTERRA

VINIVES
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TINTILIA DEL MOLISE
DENOMINAZIONE DI ORIGINE PROTETTA



TINTILIA DEL MOLISE DOP RED



Pure Wine obtained from a careful manual selection of Tintilia grapes grown in a hilly territory at about 700 meters above sea level.

The composition of the soil, the exposure of the vineyards, the influence of the Matese mountains, the strong temperature ranges and a careful maceration in contact with the its skin ,gives this wine a great expression of aromas and perfumes,elegant and intense scents, a tannin velvety component,with the right balance between freshness and softness.

SENSORY CHARACTERISTICS

Sight: Intense and lively ruby red color with violet reflections.

Smell: Intense aromas of ripe red fruits and red roses, with spicy and balsamic notes.

Taste: the wine presents itself complex and persistent on the palate, with hints of berries and by a pleasant Tannic(sour) velvety elegant component.

VARIETY: TINTILIA

DENOMINATION: TINTILIA OF MOLISE DOP

GRAPES: 100% pure Tintilia wine.

ALIMETRIC QUOTA: 650/700 meters above sea level

PROFIT: maximum foreseen to be regulated 80 QL/Ha

SOIL: calcareous-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 destemmed and placed in steel tanks for fermentation at low temperatures in contact with their skin. During the alcoholic fermentation phase there are different steps to follow,including reassembly and scatter, to favor the extraction of aromas, color and Tannins from the grape must in fermentation.

Followed by racking phases, partial separation and bâtonnage which help the wine aromas. Finally after the malolactic fermentation which occurs in a completely natural way, we proceed with the final decanting to eliminate the residual lees, which they did their work, letting out aromas and giving flavor to the wine. The wine is aged in steel barrels and afterwards in bottles.

WINE PAIRING

It goes well with important first courses, with red meat courses, cold cuts, sausages and aged cheese.

HOW TO BE SERVED

It's recommended to be served at 17-18°C.