



# TENIMENTI GRIECO

## ANIMA OSCA BIANCO IGT TERRE DEGLI OSCI 2022

From the heart of the Land of Osci grow and ripen the grapes capable of giving life to generous wines like those of Anima Osci. Wines that have the Molise in the heart and in the taste and speak their ancient language.



**Production subzone:** San Martino in Pensilis (CB) - Campomarino (CB)

**Surface area planted to vine:** 5 ha

**Grape varieties:** Falanghina 50%, Chardonnay 40%, Pinot Gris 10%

**Soil type:** Alluvional, medium texture mineral-rich

**Altitude:** 150- 80 m s.l.m.

**Planting year:** 2000

**Harvest period:** Late August – mid September

**Vine density per hectare:** 4.200

**Growing system:** Cordon-trained and spur-pruned

**Yield per vine:** 2.5 Kg

**First harvest:** 2003

### The vinification:

Harvested by hand with the selection of grape clusters in mid-September. De-stemmed, softly crushed and pressed. Selection of the different fractions of must, clarification, stabilization, and separation of the sediments. Temperature-controlled fermentation at 16°C for about 15 days. "Sur lie" aging process with a weekly suspension of the lees. Bottled in the month of March following the harvest.

### The wine:

The pleasantly clean aroma highlights elegant floral and fruity notes. The soft attack is offset by sapidity and freshness. A mineral finish with a slightly almond note.

### Serving combinations:

Appetizers, risottos and first courses of fish, roasted fish, white meats, and fresh cheeses.

[tenimentigrieco.it](http://tenimentigrieco.it) - [info@tenimentigrieco.it](mailto:info@tenimentigrieco.it)



Alcohol  
% Vol  
12,5%

Serving  
temperature:  
12° C