



TENIMENTI  
GRIECO

ANIMA OSCA  
CHARDONNAY  
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)

**Surface area planted to vine:** 1.5 ha

**Grape varieties:** Chardonnay 100%

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

**Altitude:** 160 m s.l.m.

**Planting year:** 2000

**Harvest period:** late August

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

**Vine density per hectare :** 4.200

**Yield per vine:** 2.5 Kg

**First harvest:** 2002

**The vinification:**

Harvested by hand with the selection of grape clusters from August to the beginning of September. Soft-pressed and crushed. Selection of the different must fractions, clarification, stabilization, and separation of the sediments.

Temperature-controlled fermentation at 15-16°C for about 15 days. "Sur lie" aging with weekly suspension of the lees. Bottled in the month of March, following the harvest.

**The wine:**

A lasting and intense aromatic impact, evident in the notes of exotic fruit and broom. Soft and flavourful, supported by good acidity. A persistent mineral finish.

**Serving suggestions:**

Crustacean appetizers, first and second courses of fish, white meats, and fresh cheeses.

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75cl

Alcohol  
% Vol

12,5%

Serving  
temperature:

12° C