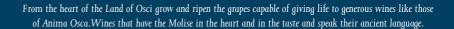


ANIMA OSCA

ROSSO

IGT TERRE DEGLI OSCI 2021





Grape varieties: Montepulciano 80%, Cabernet Sauvignon 10%, Merlot 10%

Soil type: Medium textured, clayey

Altitude: 150 m s.l.m. Planting year: 2001

Harvest period: mid September - mid October

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. Temperature-controlled vinification at 25°C for one week. Soft pressing and selection of the different fractions of must. Aged in stainless steel. Packaged and bottled in the month of March, following the harvest.

The wine:

2021

ANIMA OSCA

TERRE DEGLI OSCI IGT

ROSSO

Vinified in stainless steel at 25-26°C to preserve the freshness of the aromas, recalling scents of mixed berries and cherries. The pleasant volume, which is supported by a non-invasive tannic component and a measured vigorous acidity, favours a return to a fruity pulp.

Serving suggestions:

Appetizers, tasty first courses and second courses of meat, and semi-hard cheeses.

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