



AZIENDA AGRICOLA
CIANFAGNA

SATOR

TINTILIA D E L MOLISE D O C

GRAPE: 100% Tintilia.

BREEDING SYSTEM: Backrest, spurred cordon.

SOIL: Clayey, limestone.

VINEYARD SURFACE: 3 Ha

VINEYARD AND MICROCLIMATE POSITION: 500 m a.s.l. ,South exposure, excellent ventilation, low humidity good temperature range.

DESCRIPTION OF THE VINEYARD AND CLUSTER: The plant is rustic and vigorous, it is not easily attacked by pathogens and mould, likes the temperature changes so he prefers the inner hills, very sunny during the day and fresh in the evening. The bunch is small and sparse, the berries are small, the peel is thick. tThe grape seeds are numerous on average 2 / 3 per grain, so the yield is low. The exposure to the south, the spallier system, the hilly microclimate and the hand of the producer allows the plant to express itself in the best possible way. In addition, the careful work done on the vine to rebalance the vegetative aspect and the selection of clusters still green so as to leave only the best exposed and most vigorous lower more the yield per hectare.

VINEYARD TREATMENTS: about 6 treatments are performed per year with only sulphur and copper (natural stones); not having problems with fungi and parasites systemic treatments are not used (which enter the lymphatic system of the olant); there is no irrigation.

PLANT SIZE: 4000 Stags/Ha

YIELD PER STRAIN: from 1.0 to 2.0 Kg per plant approximately.

YIELD PER HA: on average the yield is 50 Q/Ha but in particular years they collect only 35-40 Q/Ha

PRODUCTION TECHNIQUES: Manual harvest, mid - late October. Crushing of grapes and traditional fermentation in red with maceration of the peels of 12 -15 days at controlled temperature and daily reassembly. Only the flower must is extracted and from here the spontaneous malolactic fermentation follows. It matures in steel tanks for 18/24 months, follows ageing in the bottle for a minimum of 3 months.

FILTRATIONS: No filtrations are performed so as not to strip the wine and not to losing its typical characteristics.

COLOUR : intense ruby red.

FRAGRANCE: intense, hints of wild blackberry and blackberry, plum and undergrowth, spicy accents

TASTE: warm, the alcoholic note is full and enveloping but well supported by the elegant Tannic component

ALCOHOL CONTENT: 14.5% vol.

DRY EXTRACT: 35 gl

