



Tintilia, an indigenous Molise vine, was introduced in the second half of the 18th century, under the rule of Bourbons, thanks to the trade between the kingdom of Naples and Spain.

It takes its name from the root word Tinto, which in Spanish means red. Tintilia almost disappeared during the second half of last century and only recently has been cultivated again, thanks to the tenacity of wine growers of Molise, a land suspended between the sea and the sky.

## *Tintilia* DOC "200 metri" 2015

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### GRAPE VARIETIES

*Tintilia*

### WINEMAKING

*Manual harvesting with accurate selection of grapes; destalking and crushing with maceration of the skins in stainless steel at 26°C for about 15 days; soft pressing and selection of the different portions of the must.*

### AGEING

*In stainless steel for four months; bottled in March-April.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep and lively ruby red; a characteristic spicy scent anticipates fragrant traits of cherries, morello, plum, and pot herbs; in the mouth it is soft and smooth with delicate tannins and good freshness; great persistence with an aftertaste of pleasant peppery notes.*

### GASTRONOMY

*Tasty pasta dishes, grilled meats, semi-seasoned and aged cheeses, cured meats of the Molise tradition.*

*Serving temperature 18°C*

## AVAILABLE FORMATS

75 cl

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