

CANTINE SALVATORIE

Molise wine excellence



CANTINE SALVATORIE

Vineyards and wines for passion – The authentic taste of Molise

We devote ourselves to vine-growing with passion because a great wine starts in the vineyard. Choosing the best sites, selection of clones and looking after the grapes from pruning to harvest are some of the secrets to obtain a great wine. In our vineyards and winery we take care of all aspects from the management of the vineyards to producing the wines with passion and hand-working. Day after day, with hard commitment, we produce grapes and wines that represent the potential of our territory and our pride. And when the passion prevails over the trade, man's work becomes a fine art...



THE SALVATORE WINERY is located in the luxuriant hills of Molise region and specifically in the small town of Ururi. The Winery originated from the strong will of Pasquale Salvatore to increase the value of his own estates and products following the tracks of his father Donato and employing the experience of his ancestors. It consists of about 20 hectares of vineyards besides olive groves and various sowable lands.

THE VINEYARDS are located at approximately 300 metres above sea level, with very well structured and lightly stony soils and with a very propitious Mediterranean climate. The vine-training system is rigorously espalier, spur pruned cordon and guyot with a planting density of about 4000 vines/hectare. Particular attention is given to Tintilia vineyards: Tintilia is in fact a typical indigenous vine of Molise that is finding a rising interest in people and wine experts.

THE TERRITORY: due to its favourable climate and its rich soil, Molise is the natural environment for high quality vineyards. The discovery of archaeological finds dating back to 500 BC and following references in Plinio's works, during the Roman civilization, bear witness of the first vineyards in Molise in ancient times. Afterwards during the Longobard, Svevian and Aragonese dominations viticultural cultivations are widely distributed and during the 19th century, the "Contado di Molisji" is regarded among the greatest territories dedicated to vine-growing in the north of the Kingdom of Naples. Basing on these assumptions and aware of these ancient traditions the Salvatore family devotes oneself to vine growing and wine making taking care of its own vineyards with passion and hard commitment.

THE CELLAR, is located in splendid age-old olive groves, nearness to the town, and was built closeness to an ancient cottage; a share of this cottage has been restructured and holds the winery's office and a small wine tasting and selling hall. The Salvatore Winery makes use of the most modern and efficient wine - making technology allowing to preserve and exalt the natural quality of grapes. The winery is in fact provided with a horizontal destemmer-crusher, a soft pneumatic wine press with central membrane for must's extraction, fermenters and stainless steel tanks maintained rigorously at a controlled temperature; the maturation and refining periods in stainless steel tanks and then in bottle, in some cases provide for the passage in oak barrels under the constant oenologist's supervision to preserve the typical characteristics of the wines.





TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Falanghina
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	espalier, guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,5 kg
YIELD IN WINE	60%
HARVEST PERIOD	second half of September
FERMENTATION TEMPERATURE	15 °C
VINIFICATION SYSTEM	after a soft pressing, the must ferments in stainless steel tanks at a constant temperature of 15 °C .
MATURATION PERIOD	6 months in stainless steel tanks at constant temperature.
ALCOHOL CONTENT	13% Vol

L'IndoUINO *Falanghina* has a golden, straw-yellow color and intense aromas of fruits. At the taste it discloses its dry and fresh body with a sweet aftertaste of fruits.

GLASS ADVISED	crystal glass	
SERVING TEMPERATURE	10 - 12 °C	
FOOD MATCH	all fish dishes as well as for white meats. Fine also as an aperitif	
PACKING	bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Montepulciano
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	espalier, guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,5 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of October
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 10 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs. Soft pressing.
MATURATION PERIOD	at least 8 months in stainless steel tanks at constant temperature.
ALCOHOL CONTENT	13% Vol.

L'IndoUINO Red wine is very concentrated ruby-red in color and has intense aromas of red fruits. The taste is persistent and full-bodied with good tannins.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	seasoned cheeses, ragout first courses and roast red meat	
PACKING	bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Montepulciano
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot and spur pruned cordon
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of October
FERMENTATION TEMPERATURE	20 °C
VINIFICATION SYSTEM	criomaceration on the skins and then, after a soft pressing, the must ferments in stainless steel tanks at constant temperature.
MATURATION PERIOD	6 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery.
ALCOHOL CONTENT	13,5% Vol.

Ros is has a cherry red color with slight violet hues. The nose shows pleasant aromas of red fruits with spicy notes. On the palate reveals a body of good intensity, fruity and persistent.

GLASS ADVISED	crystal glass	
SERVING TEMPERATURE	12 – 14 °C	
FOOD MATCH	seafood and shellfish, great choice for all fish dishes as well as for seconds delicate dishes and soft cheeses. Excellent also as a fine aperitif	
PACKING	storic type bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Falanghina
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot and spur pruned cordon
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	second half of September
FERMENTATION TEMPERATURE	15 °C
VINIFICATION SYSTEM	criomaceration and, after a soft pressing, the must ferments in stainless steel tanks at a constant temperature of 15 °C
MATURATION PERIOD	10 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery
ALCOHOL CONTENT	14% Vol.

Nysias has a golden, straw-yellow color with bright green reflections. It has intense aromas, with notable hints of green apple and pineapple. At the taste it discloses its dry, well-balanced, intense body with a sweet aftertaste of fresh fruits.

GLASS ADVISED	crystal glass	
SERVING TEMPERATURE	10 - 12 °C	
FOOD MATCH	seafood and shellfish, great choice for all fish dishes as well as for white meats and soft cheeses. Excellent also as a fine aperitif.	
PACKING	storic type bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Montepulciano
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	espalier, guyot and spur pruned cordon
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of October
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 15 days in stainless steel tanks at constant temperature with frequently repassing of must over the grape dregs and délestages. Soft pressing.
MALOLATTIC FERMENTATION	totally carried out.
MATURATION PERIOD	at least 12 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery.
ALCOHOL CONTENT	13,5% Vol.

Biberius is very concentrated ruby-red in color with violet hues. It has intense aromas of black cherry and vanilla. The taste is persistent and full-bodied with firm but not aggressive tannins. The finish is long with a sweet aftertaste of small red fruits.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	seasoned cheeses, ragout first courses, roast red meat or braised	
PACKING	storic type bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Tintilia
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot and spur pruned cordon
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	1,5 kg
YIELD IN WINE	60%
HARVEST PERIOD	second half of September
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 15 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs and délestages. Soft pressing.
MALOLATTIC FERMENTATION	totally carried out
MATURATION PERIOD	18 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery
ALCOHOL CONTENT	14% Vol.

Rutilia is ruby-red in color with garnet-red hues aging in bottle. It has complex aromas of fruits and sweet spice. The taste is full-bodied and well-balanced with velvety soft tannins. The finish is long with lingering palatable notes of morel.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	ragout first courses, seasoned cheeses, roast red meat and stew	
PACKING	storic type bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

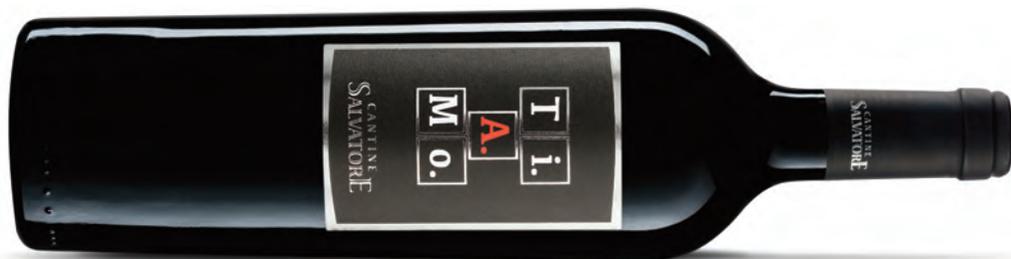
GRAPES	Montepulciano
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	spur pruned cordon and guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	1,5 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of October
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 20 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs and délestages. Soft pressing.
MALOLATTIC FERMENTATION	totally carried out.
MATURATION PERIOD	6 months in stainless steel tanks at constant temperature and then at least 12 months in barriques; the wine is aged for some months in bottle prior to release from the winery.
ALCOHOL CONTENT	14% Vol.

Don Donà' is very concentrated ruby-red in color. It has intense aromas of red fruits and sweet spice. The taste is persistent and full-bodied with very well-balanced tannins. The finish is long with a sweet aftertaste of spice.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	ragout first courses, seasoned cheeses, roast red meat or braised	
PACKING	storic-extra type bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Tintilia 30% - Aglianico 30%, Montepulciano 40%
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	spur pruned cordon and guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2 kg
YIELD IN WINE	60%
HARVEST PERIOD	half of October
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 15 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs and délestages. Soft pressing.
MALOLATTIC FERMENTATION	totally carried out.
MATURATION PERIOD	18 months in stainless steel tanks at constant temperature; in part for Montepulciano ageing for some months in barriques; the wine is aged for some months in bottle prior to release from the winery.
ALCOHOL CONTENT	14% Vol.

Ti.A.Mo. is very concentrated ruby-red in color. It has intense aromas of red fruits and sweet spice. The taste is persistent and full-bodied with very well-balanced tannins. The finish is long with a sweet aftertaste of spice.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	ragout first courses, seasoned cheeses, roast red meat or braised	
PACKING	storic-extra type bordeaux bottle in 6 bottle cases	

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TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Falanghina
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of September
FERMENTATION TEMPERATURE	15 °C
VINIFICATION SYSTEM	criomaceration and, after a soft pressing, the must ferments in stainless steel tanks at a constant temperature of 15 °C.
MATURATION PERIOD	re-fermentation Charmat method with selected yeasts in autoclave at controlled temperature.
ALCOHOL CONTENT	12% Vol

Nysias Falanghina Spumante Brut has a golden, straw-yellow color, lively and persistent perlage very fine-grained and intense aromas of fruits. At the taste it discloses its fruity, fresh and harmonious body.

GLASS ADVISED	flute glass	
SERVING TEMPERATURE	8°C	
FOOD MATCH	ideal as an aperitif or to accompany dishes of fish and crustaceans	
PACKING	spumante bottle in 6 bottle cases	

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Tintilia
Falanghina
Montepulciano
Aglianico:
true discovery experience



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