



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	

CANTINE SALVATORE

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