



CANTINA **HERERO**
essenze di uva molisana d.o.c.

ITS STORY

HERERO Winery is a small technological wine business set up in Molise (Italy) which bases its production on quality. The winery was founded in Campobasso in 2013 and its grapes range from "Tintilia of Molise" and "Montepulciano" to "Falanghina", with the "Tintilia of Molise" as the main wine product.

THE VINEYARDS AND THE WINES

The founders, with their passion and love for the earth, have contributed to make HERERO winery an example of modern wine-growing where quality comes first.

The agronomic management of vineyards is based on the respect for the environment and the enhancement of the terroir. These are the key points of a business strategy that combines traditional cultivation techniques with search for innovation. Tintilia vineyards situated in Toro area (Campobasso - Molise) are grown on dry soil, in rows, using poles of chestnut tree with a planting pattern of 1,2 x 2,5 meters. Given the often slightly ventilated climate and Tintilia rustic nature, the phytosanitary treatments are but a few. In the vineyard, almost all the interventions are hand-made and the grapes are stored in crates to preserve their quality.

Because of a late harvest, temperature changes, given autumn wide temperature variation, have a strong impact on grapes: such phenomenon, typical of hilly and



(vineyards of Tintilia in Toro area)

mountaneous areas favours the development of aromatic precursors in grapes bunches thereby making the wines highly aromatic. The wines' gradation ranges from 13.5% to 16% vol.

THE TINTILIA WINE

It best represents the Molise region being a local vine resistant to all the natural adversities and calamities occurred in the area around Campobasso in the past.

As for its growing and production, the Tintilia is an averagely robust vine, with a low yield, average and sparse bunches. The berries are of

small dimensions with thick, pruinose and black and blue skins. The average yields are below 80 quintals per hectare. Its ripeness is late with harvests taking place between September and October.



(grapes of Tintilia)

ENVIRONMENTAL SUSTAINABILITY: A FUNDAMENTAL VALUE OF OUR BUSINESS STRATEGY

HERERO Winery maintains a responsible behavior towards the territory, being aware of the importance of individual choices and their impact on the environment. It also aims at making a skillful use of the resources without jeopardizing the high quality of its products. The objective is to reduce greenhouse gas emissions, water and resource consumption considering on one side the vineyard selected and the materials used and, on the other, the best suppliers.

THE WINE CELLAR IS THE KEY TO VINEMAKING: QUALITY AND TECHNOLOGY.

Greener and lighter bottles: we have chosen to use light bottles of glass to reduce the consumption of energy and raw materials to produce them. Such a choice combines with the reduction of carbon dioxide emissions during their transport and energy consumptions for their disposal. The respect of the environment is an element characterizing HERERO winery, even if national politics do not seem to encourage this attitude, unlike it happens in other nations. Rather than waiting for specific regulations imposed by the law, HERERO Winery actively promotes an environmentally-friendly attitude and behaviour. The label placed on our bottles can be also used as a bookmark once the wine has been consumed. We aim at making people aware of the need to recycle paper and invite them to read more. We are convinced that culture makes us free and makes us live better, enjoying a good glass of wine!

CONTACT: HERERO SRL – Dott. Michele Lauriola (winemaker)
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During the whole production cycle, given an excellent raw material, HERERO winery makes use of the latest technologies in order to produce highly organoleptic quality wines. Tintilia grapes originate from vineyards belonging to agricultural holding. In the wine cellar a system of automatic control checks the temperature of reservoirs, musts, wines and places of refinement, as well as of the cellar. All the wines produced there have a small quantity of sulphites





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San Mercurio – Tintilia del Molise DOC

DESCRIPTION

This wine, which is typical of Molise, is obtained from the native vine of the region: the Tintilia. This variety recently re-evaluated is characterized by the difficulty in growing and harvesting and the low productivity that in the past had led to the abandonment. The wine produced is slightly tannic, purple red with spicy varietal notes. It is recommended to serve the wine at a temperature of 18 °C. It is best expressed with starters, fresh cheeses, sausages, white meats.

Technical Sheet

Grapevine:	Tintilia
Name:	Tintilia del Molise Doc
Type of land:	Clay-sandy soil.
Variety of grapes:	100% Tintilia
Breeding sistem:	Gouyot
Harvest period:	The grapes are usually harvested at the end of September.
Method of collecting:	Manual
Winemaking:	The grapes are de-stemmed, pressed and vinified according to the traditional "red" method with a maceration of the skins for about 7 days in stainless steel vats at a controlled temperature of 26/27 ° C. Subsequent separation of the flower wine from the pressed wine. During the vinification several delestages are carried out with and without air. Soft tannin wine.
Aging:	After the final fermentation, the wine is kept in stainless steel tanks at controlled temperature for 12 months.
Sensory notes:	Color: purple. Perfume: cherry and almond, pleasing, persistent. Taste: deep, full, round, harmonious, persistent with spicy finish.
Analytical data:	Alcol 14 % vol.



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SEBEZIA – Tintilia del Molise DOC

DESCRIPTION

This wine, which is typical of Molise, is obtained from the native vine of the region: the Tintilia. This variety recently re-evaluated is characterized by the difficulty in growing and harvesting and the low productivity that in the past had led to the abandonment. The wine produced is slightly tannic, purple red with spicy varietal notes. It is recommended to serve the wine at a temperature of 18 °C. It is best expressed with starters, fresh cheeses, sausages, white meats.

Technical Sheet

Grapevine: Tintilia

Name: Tintilia del Molise Doc

Type of land: Clay-sandy soil.

Variety of grapes: 100% Tintilia

Breeding sistem: Gouyot

Harvest period: The grapes are usually harvested at the end of September.

Method of collecting: Manual

Winemaking: The grapes are de-stemmed, pressed and vinified according to the traditional "red" method with a maceration of the skins for about 14 days in stainless steel vats at a controlled temperature of 26/27 ° C. Subsequent separation of the flower wine from the pressed wine. During the vinification several delestages are carried out with and without air. Soft tannin wine.

Aging: After the final fermentation, the wine is kept in stainless steel tanks at controlled temperature for 18 months.

Sensory notes: Color: purple.

Perfume: cherry and almond, pleasing, persistent.

Taste: deep, full, round, harmonious, persistent with spicy finish.

Analytical data: Alcol 15 % vol.



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HERERO – Tintilia del Molise DOC

DESCRIPTION

This wine produced exclusively in Molise, in particular warm vintages, comes from a careful selection in the vineyard of ripe grapes grown at 550 meters s.l.m. It is obtained from the autochthonous grape of the region: Tintilia, a variety recently revalued. It is a full-bodied and elegant wine, its tannic structure is enriched by the aging in French oak barrels. It is best expressed with "important" dishes, braised meats, game, red meats, sausages and mature cheeses.

Tecnical Sheet

Grapevine:	Tintilia
Name:	Tintilia del Molise Doc
Type of land:	Clay-sandy soil.
Variety of grapes:	100% Tintilia
Breeding sistem:	Gouyot
Harvest period:	The grapes are usually harvested at mid-october.
Method of collecting:	Manual
Winemaking:	The grapes are destemmed, crushed and vinified according to the traditional method in "red" with a maceration of the skin for about 20 days in stainless steel vinificators at a controlled temperature of 26/27 C. Subsequent separation of the flower wines from the pressed. During the vinification are made several delestage with and without air. Aged in French oak barrels.
Aging:	After the final fermentation, the wine is kept in stainless steel tanks at controlled temperature for 10 months.
Sensory notes:	<u>Color</u> : intense red- ruby with violet notes. <u>Perfume</u> : ripe fruit, black cherry, plum and hints of licorice, cloves and tobacco <u>Taste</u> : deep, full, round, harmonious, persistent with spicy finish.
Analytical data:	Alcol 15 % vol.



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PRIMACLASSE – Tintilia del Molise DOC

DESCRIPTION

This wine produced exclusively in Molise, in a limited edition in particular favorable years, unique in alcohol content, comes from a careful manual selection in the vineyard of very ripe grapes grown at 550 meters s.l.m. It is obtained from the native vine of the region: Tintilia, recently revalued variety. It is a fine and elegant wine. It is best expressed with "important" dishes, braised meats, game, red meats, sausages and mature cheeses. Even drunk alone is a worthy ending to an evening meal or can be the companion of a pleasant meditation.

Technical Sheet

Grapevine:	Tintilia
Name:	Tintilia del Molise Doc
Type of land:	Clay-sandy soil.
Variety of grapes:	100% Tintilia
Breeding sistem:	Gouyot
Harvest period:	The grapes are usually harvested at end of october.
Method of collecting:	Manual
Winemaking:	The grapes are destemmed, crushed and vinified according to the traditional method in "red" with a maceration of the skin for about 25 days in stainless steel vinificators at a controlled temperature of 26/27 C. Subsequent separation of the flower wines from the pressed. During the vinification are made several delestage with and without air.
Aging:	After the final fermentation, the wine is kept in stainless steel tanks at controlled temperature for 36 months.
Sensory notes:	<u>Color</u> : Deep garnet red wine <u>Perfume</u> : ripe fruit, black cherry, plum and hints of licorice. <u>Taste</u> : deep, full, round, harmonious, persistent with spicy finish.
Analytical data:	Alcol 16 % vol.



CANTINA **HERERO**
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HERERO.16 – Tintilia del Molise DOC

DESCRIPTION

This wine produced exclusively in Molise, in a limited edition in particular favorable years, unique in alcohol content, comes from a careful manual selection in the vineyard of very ripe grapes grown at 550 meters s.l.m. It is obtained from the native vine of the region: Tintilia, recently revalued variety. It is a fine and elegant wine, its tannic structure is enriched by the aging of 18 months in French oak barrels. It is best expressed with "important" dishes, braised meats, game, red meats, sausages and mature cheeses. Even drunk alone is a worthy ending to an evening meal or can be the companion of a pleasant meditation.

Technical Sheet

Grapevine:	Tintilia
Name:	Tintilia del Molise Doc
Type of land:	Clay-sandy soil.
Variety of grapes:	100% Tintilia
Breeding sistem:	Gouyot
Harvest period:	The grapes are usually harvested at end of october.
Method of collecting:	Manual
Winemaking:	The grapes are destemmed, crushed and vinified according to the traditional method in "red" with a maceration of the skin for about 25 days in stainless steel vinificators at a controlled temperature of 26/27 C. Subsequent separation of the flower wines from the pressed. During the vinification are made several delestage with and without air. Aged in French oak barrels for 18 months.
Aging:	After the final fermentation, the wine is kept in stainless steel tanks at controlled temperature for 12 months.
Sensory notes:	<u>Color:</u> Deep garnet red wine <u>Perfume:</u> ripe fruit, black cherry, plum and hints of licorice, cloves and tobacco. <u>Taste:</u> deep, full, round, harmonious, persistent with spicy finish.
Analytical data:	Alcol 16 % vol.



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Don Peppe – Molise Rosso DOC

DESCRIPTION

This wine, with a large structure, comes from a careful selection of Montepulciano grapes grown on a hill. The high quality of the raw material and careful vinification give the wine a ruby color and high brightness. It is a fine and elegant wine, moderately tannic, which is best expressed with salami, braised, game, red meat and seasoned cheeses.

Tecnical Sheet:

Grapevine	Montepulciano.
Name:	MOLISE ROSSO.
Type of land:	Clayish medium-to-medium pitch soil.
Variety of grapes:	100% Montepulciano.
Breeding system:	Rows, cordon spurred.
Harvest period:	The grapes are usually harvested in the first decade of October.
Method of collecting:	Manual.
Winemaking:	The grapes are dirasped, pressed and vinified according to the traditional "red" method with a long maceration of peel in stainless steel vinifers at a controlled temperature of 25/26 ° C. Next separation of flower wines from the press. Several delestages are carried out during the vinification in the presence of air.
Aging:	At fine fermentation the wine is kept in stainless steel tanks for 8 months. Aging in French barriques for 12 months and then bottled.
Sensory notes:	<u>Color</u> : intense ruby red with violet reflections in youth. <u>Perfume</u> : red, pleasant, persistent fruit. <u>Taste</u> : in the mouth reveals a beautiful fullness, deep, full, round, harmonious, persistent with liquorice.
Analytical data:	Alcol 15 % vol.