



TENUTA COCCI GRIFONI

Vigne di famiglia dal 1933

IL GRIFONE

Offida D.O.C.G. Rosso

The “Grandi Calanchi Vineyard” produces Montepulciano grapes that give us our Offida Rosso D.O.C.G. Located where the deep gullies and the Fiobbo stream converge, it is situated in bio-diverse environment which encompasses an area near the medieval towns of Ripatransone, Grottammare and Cossignano and then descends into the Tronto River in the southern Marche. Surrounded by towering cliffs, reaching up to 100 meters high and creating a magnificent backdrop, the vineyard has south-eastern exposure.

Medium textured sandstone soil that is slightly sandy produces elegantly structured red wines with vibrant, mineral flavours and pronounced primary and secondary aromas. This location is inhabited by species who find their homes in the presence of rocky cliffs; owls, falcons and other endangered birds of prey.

Colonies of bats nest in the natural cavities, while along the moat it is not uncommon to find rare water birds like kingfishers.

Intense ruby red in appearance, this wine shows density with notable viscosity. On the nose, evidence of ripe red preserved summer fruits, cherries, raspberries and mulberries are highlighted by the hint of sweet liquorice spices, vanilla with roasted cacao and sweet balsamic notes.

The palate has lovely intensity, with bright acidity and a good tannic structure.

First year of production: 1997

Grapes: Montepulciano 100%.

Number of bottles: 6000

Soil composition: clayey with exposure and altitude: South-West, 230-250 mt a.s.l.

Training system: espalier system, spurred cordon.

Yield/hectare: 7 tons

Cares in the preparation: grape harvest in mid-end October, hand picking with grape selection. Vinification through maceration under controlled temperature (not higher than 28°C).

Refinement: ageing for 24 months in 30 hl Slavonian oak barrels, then 6 months in 500 liter tonneaux. Refining in bottle for at least 6 months.



18-20°C 0,75l

