



TENUTA COCCI GRIFONI

Vigne di famiglia dal 1933

VIGNA MESSIERI

Rosso Piceno D.O.C. Superiore

The “Messieri Vineyard” is located close to our cellar and Country Residence, in a natural environment which encompasses an area near the medieval towns of Ripatransone, Grottammare and Cossignano, and then descends into the valley of the Tronto River in the southern Marche. Facing south-west, the vineyard is dedicated to Montepulciano and Sangiovese varieties from which we produce our D.O.C. Rosso Piceno Superiore. This naturally beautiful vineyard is surrounded by woods and ravines. The medium-textured soil, with a predominance of clay, offers the grapes thick skins and intense colour which, in turn, produce structured and long-ageing red wines. In itself a complex ecosystem, the area offers a habitat conducive to the repopulation of insects that are beneficial to the vineyards, including pollinating bees, ladybugs that devour harmful aphids and mites, the guardians of the grapes. This area is inhabited by animals of the Mediterranean, hares, foxes and porcupines, and the valley creates a natural corridor aiding the movement of deer and wild boar.

Red ruby in appearance, with bright garnet highlights, on the nose developed fruit nuances which accent the complexity of the red summer fruits. Hints of strawberry jam, cherries and prunes compliment the fresh floral aromas ending with a dried note of carob, a hint of balsamic, and light spices of black pepper and clove.

On the palate, a determined and powerful entry that leads to dry, soft and savoury flavors with good tannic structure.

Well-balanced with a long finish that hints of eucalyptus and balsamic jam.

First year of production: 1987

Grapes: Montepulciano 70%, Sangiovese 30%.

Number of bottles: 21000

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

Training system: espalier system, spurred cordon.

Yield/hectare: 8 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 36 months in 50 hl Slavonian oak barrels and refining in bottle for at least 12 months.

