



TENUTA COCCI GRIFONI

Vigne di famiglia dal 1933

PASSITO

San Basso Estate

T*his Estate is dedicated to our younger vines and is situated in an environment of considerable value near the medieval towns of Ripatransone, Grottammare and Cossignano. This land descends into the valley of the Tronto River, in the southern Marche region, and offers large conservational areas and breathtaking scenery.*

Scattered with deep ditches and snow-white limestone canyons, that wind 30 kilometers toward the Fiobbo Stream, this “badlands” microclimate creates an ideal environment for viticulture. The cliffs provide natural shelter and rainwater and combined with the intense daytime heat and cool night temperatures this complex ecosystem helps to define our authentic heritage that is based on indigenous bio-diversity.

Terre di Offida Passerina Passito Denominazione di Origine Controllata

Light amber color with antique golden tones. On the nose apricot, peach, and spices; the palate is sweet without excess with slight traces of almond. Elegant and very full-bodied, long and persistent finish.

First year of production: 2013

Grapes: 100% Passerina.

Number of bottles: 2000

Soil composition: Clay and sandy soil with SE exposure and altitude, 230-250 mt a.s.l.

Yield/hectare: 4 tons.

Cares in the preparation: Dried on the shoot of the vine with vinification of the white Passerina in December.

Refinement: 12 months in oak and in steel tanks.



10-12°C 0,50l
470g

