



# TENUTA COCCI GRIFONI

*Vigne di Famiglia dal 1933*

## PROSIT

*Terre di Offida Passerina Passito D.O.C.*



### *San Basso Estate*

The Estate contains land dedicated to younger vines situated in a natural environment of considerable value, which encompasses an area near the medieval towns of Ripatransone, Grottammare and Cossignano, and then descends into the valley of the river Tronto in the southern part of the Marche region. This land offers large wooded areas for habitat conservation and breathtaking scenery with deep ditches and snow-white limestone canyons, winding for 30 km until one reaches the stream called Fiobbo. The typical microclimate of these “badlands” and woods make this an ideal environment for viticulture thanks to the intense day and then cool night temperature alterations. While providing natural shelter from the cold north winds offered by the cliffs, as well as the generous availability of rain water that pools downstream as a result of natural water and weather cycles, this complex ecosystem created by unique geography not only hosts a wide range of animal and plant species typical of the Mediterranean region but helps to define our authentic heritage that is based on indigenous bio-diversity.

- First year of production: 2001
- Grapes: 100% Passerina
- Number of bottles: 2.500
- Soil composition: clayey - sandy with exposure and altitude South-East, 200 -230 mt a.s.l.
- Training system: espalier system, double guyot
- Yield/hectare: 4,5/5 tons
- Cares in the preparation: grape harvest with hand picking and grape selection. Passito method on the vine or after harvest on racks in normal rooms until 1st December. Vinification with short maceration and fermentation in oak
- Refinement: in barrique for 12 months
- Alcohol: approx.15% vol.
- Shelf Life: 10 - 12 years