



TENUTA COCCI GRIFONI

Vigne di Famiglia dal 1933

TELLUS

Verdicchio Marche Bianco I.G.T.



San Basso Estate

This 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.

- First year of production: 2010
- Number of bottles: 15.000
- Grapes: 100% Verdicchio
- Soil composition: clayey – sandy with exposure and altitude South-East, 180-230 mt a.s.l.
- Training system: espalier system, double guyot
- Yield/hectare: 8 tons
- Cares in the preparation: grape harvest in late September, by hand picking with grape selection. Vinification with white wine-making, under controlled temperature at 16°C
- Refinement: 3 months in steel tanks and at least 4 months in bottle
- Alcohol: 13% vol.
- Shelf Life: 5 years

Straw yellow color with intense greenish hints. On the nose, elements of fresh white with tropical fruits notes of pineapple, abbot pear, and minerality. On the palate, the wine is dry and intense with a balance of flavour and hints of almond.

Temperature: 9° C by the glass