



# TENUTA COCCI GRIFONI

*Vigne di famiglia dal 1933*

## GUIDO COCCI GRIFONI

### *Offida D.O.C.G. Pecorino*

The “Vigneto Madre Vineyard”, the birthplace and heart of our historic vines, is situated in the Colle Vecchio vineyard, where we grow the oldest strains of our indigenous Pecorino.

Located near a deep gully, with a 30-degree gradient, it is an area that requires care through hard manual labour without mechanization. Still used as an ampelographical experimentation, the “Mother Vineyard” has northern exposure which offers more extreme climate and soil.

Low temperatures offer ideal conditions for this study and evaluation of the characteristics of our regional native vines, archaically cultivated on the rugged slopes of the majestic Apennine mountains.

This is an area inhabited by the typical fauna of the deep ravines ecosystems, such as amphibians and small nesting mammals.

Lovely bright, lemon-yellow appearance. On the nose, fresh and lively, youthful lemon fruit with a hint of aniseed and fennel.

The palate is rich with plenty of ripe green apple and lemon complimented by a fresh, well-balanced acidity. The wine has a rich depth of fruit and great minerality. The finish is long and clean, with zesty lemon flavours, a hint of fennel and a touch of saltiness.

A typical Cocci Grifoni Pecorino wine with fresh lemony fruits and a strong middle palate, this wine has more minerality and concentration and will age possibly up to ten years.

**First year of production:** 2013

**Grapes:** Pecorino 100% autochthonous Italic grape variety from Mother Vineyard 1987.

**Number of bottles:** 3146

**Soil composition:** clayey - sandy with exposure and altitude: North-West, 180 - 250 mt a.s.l.

**Training system:** espalier system, double guyot.

**Yield/hectare:** 8 tons

**Cares in the preparation:** grape harvest with hand-picking and selection of grape bunches, from the first ten days of September. Vinification through white wine-making, under controlled temperature at 14/16°C with ecotypical yeasts.

**Refinement:** left on the lees for 764 days in stainless steel tanks and further refining in bottle for at least 12 months.



12-14°C 0,75l

