



TENUTA COCCI GRIFONI

Vigne di famiglia dal 1933

ROSSO PICENO SUPERIORE

Tenuta San Basso

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.

Rosso Piceno denominazione di origine controllata Superiore

Bright, clear garnet color with slight orange hints.

On the nose, there is an intensity of ripe red summer fruits with a preserved marasca cherry note, continuing with wild strawberries, sweet spices of liquorice, hints of aromatic and balsamic herbs and bittering rhubarb. On the palate, the wine is structured and developed with well-balanced tannin. e finish is long with notes of liquorice, cherries, orange bitters and cloves.

First year of production: 1969

Grapes: 55% Montepulciano, 45% Sangiovese.

Number of bottles: 54000

Soil composition: Clay with South-West exposure and altitude, 250-300 mt a.s.l.

Training system: Espalier System, Spurred Cordon

Yield/hectare: 9 tons

Cares in the preparation: harvest begins during the first ten days of October, hand-picked. Vinification through maceration under controlled temperature (not higher than 28°C).

Refinement: 50% of blend in steel tanks and ageing for 12 months in 40/50 hl Slavonian oak barrels and 50% in cement. Further refining in bottle for at least 4 months.



17°C 0,75l 470g

