

Issue one

A story of courage & beauty.

Ninety harvests
since the first.



Making wine
with kindness

We are not just a winery; we are a family committed to preserving the land. Moreover, we are a winery that has believed, and still believes, in the wines of the Marche region and their potential. Our hearts beat to the rhythm of Pecorino and Rosso Piceno Superiore.

But who are we?

We are: Marilena, Marta, Camilla, Grandma Diana, and this is Tenuta Cacci Grifoni, our Winery.

In this edition, discover news, thoughts, and insights to get to know us better.



**TENUTA
COCCI GRIFONI**

Vigne di famiglia dal 1933

Scan the qr code
and read the other issues.



CAMPAIGN FINANCED ACCORDING
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In many years of activity, we have gained only one certainty: *working under the open sky makes us feel part of the "planet system" and, at the same time, minuscule creatures.*

The feeling of belonging is a very serious matter. It integrates us into a societal core, into collective unity. It fosters self-awareness, encourages personal growth, and instills a sense of being part of something bigger.

At the same time, gazing at the stars every day, we feel tiny. Indeed, we are, and it is with this awareness, which we embrace rather than resorting to domination, that we turn to Nature and others.

Our job is not suitable for those with control issues. It is for those who lead with authority rather than authoritarianism. It is for the patient individuals with clear, well-defined goals. Above all, it is for kind, generous, and supportive people who, as someone once said, are often the most intelligent.

With great kindness, *we grow the vineyards as a team, harvest the grapes, and transform them into wine that we then package in bottles brought to your tables.*

All together, with great kindness.



“THE KINDEST PERSON IN THE ROOM IS OFTEN THE SMARTEST.”

Governor JB Pritzker

ALLEVIAMO
VIGNE
DAL 1933

MAKING WINE WITH KINDNESS



Passerina 100%
8°C



Passerina 100%
10°C



Pecorino 85%
Trebiano 15%
10°C



Merlot 100%
10°C



Montepulciano 50%
Sangiovese 50%
16°C



Montepulciano 50%
Sangiovese 50%
18°C



Secondary fermentation in pressure tank for 5 months.



8°C

Maturation in stainless steel, on fine lees for 3 month.



Maturation in stainless steel, on fine lees for at least 3 months.



Maturation in stainless steel, on fine lees for at least 3 months.



Maturation in concrete and 50 hl barrels for 4 months.



Maturation in concrete and 50 hl barrels for 18 months.

Our sustainable journey

SCIENTIFICALLY KIND

Treating the environment with kindness, considering viticulture, has first and foremost translated into our conversion to certified organic agriculture.

Our commitment to producing wines of the highest quality while respecting the environment, the health of the vineyards, animals, and humans, drives us to adopt technical choices guided by a comprehensive vision. This vision encompasses all our interventions, including mechanical ones, and promotes agronomic practices aimed at enhancing viticultural sustainability.

We begin with soil management, limiting deep tillage to preserve the fertile layer and prevent the oxidation of organic matter, thereby reducing CO² emissions.

We then choose *the technique of cover cropping to support the soil* in maintaining fertility and preserving the vegetative-productive balance of the vines. By using ground cover, we not only improve soil fertility but also promote microbial vitality, control erosion, enhance soil particle structuring, and, in addition, ensure that the cover crop acts as a protective shield against rising environmental temperatures.

As a phytosanitary defense, we use naturally occurring antagonists, products based on natural compounds, and fertilize only with organically sourced compounds.



leading to further energy savings and reduced emissions.

These are just some of the gentle steps we are taking. Steps that we consider to be more intelligent and more civilized.

The road ahead is still long, but our deep sense of belonging to this territory, which we cherish and protect, keeps us motivated and tireless.



In the winery, already partially powered by solar panels, the focus is on energy sustainability. We are currently experimenting with winemaking protocols that do not require controlling the fermentation temperature.

We are achieving wines with a high organoleptic profile, with significant energy savings and lower CO² emissions. Additionally, our wine stabilization process before bottling avoids cold treatments,

Marche IGT Passito
Passerina
San Basso



Passerina 100%

12°C

Maturation in barriques
for 18 months.

Offida DOCG
Passerina
Notturna

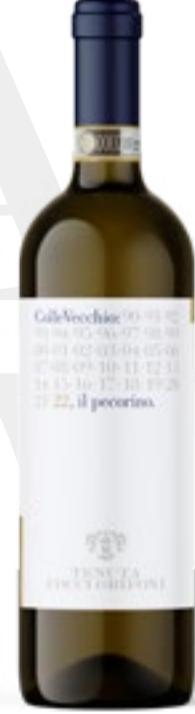


Passerina 100%

12°C

Maturation in stainless steel,
on fine lees for 6 months
with weekly bâtonnage.

Offida DOCG
Pecorino
Colle Vecchio



Pecorino 100%

12°C

Maturation in stainless steel,
on fine lees for at least 7 months
with weekly bâtonnage.

Offida DOCG
Pecorino
Guido Cocco Grifoni



Pecorino 100%

12°C

Maturation in stainless steel, on
total lees for 3 months and on
fine lees for at least 7 months.

Rosso Piceno DOC
Superiore
Vigna Messieri



Montepulciano 60%
Sangiovese 40%

18°C

Maturation in 50 hl oak
barrels for 18 months.

Offida DOCG
Rosso
Il Grifone



Montepulciano 100%

18°C

Maturation in 30 hl oak
barrels for 18 months.



NE PARLIAMO CON



MATTIA

The instinctive mathematician

"Kindness in my role isn't just about courtesy and availability; it's primarily about reliability. It's about providing precise answers instantly, understanding issues, and resolving them as quickly as possible with the best outcome.

All our clients and agents know they can rely on me to optimize their days, and my kindness often makes objectively complicated things achievable."



GIOVANNA

The energetic dynamo

"For me, every workday at Tenuta Cacci Grifoni feels like the first, just as it did 46 years ago in the winery... 46 harvests ago.

Kindness is crucial and impactful because it nourishes both the soul of the giver and the soul of the receiver. It makes life more beautiful and undoubtedly makes the wine taste better. In my case, it's also the burst of positive energy with which I approach each day, along with the respect I hold for all our clients."

LA GENTILEZZA
RENDE IL VINO PIÙ BUONO

J	Z	V	I	G	N	A	S	E	T	M	X	O	M	Q	Z	D	M	A	P	X
H	M	U	B	F	O	H	W	O	T	T	E	P	S	I	R	O	E	C	Q	T
R	A	H	E	Z	A	C	M	L	A	Z	N	E	G	I	L	L	E	T	N	I
P	R	S	Q	A	Z	F	U	T	U	U	D	U	I	I	D	P	U	P	D	E
K	Z	O	U	A	Z	Z	E	L	I	T	N	E	G	H	W	A	X	F	N	M
E	R	S	V	S	I	Y	T	N	B	G	Q	J	S	N	Z	N	C	A	E	Z
E	J	T	D	B	U	B	K	L	M	U	S	G	P	I	P	G	N	H	L	Y
Y	B	E	Y	R	I	P	I	X	X	E	Q	Q	E	I	L	K	E	Q	L	Y
R	D	N	C	R	L	Z	I	V	E	S	A	N	C	E	F	Q	U	I	E	C
V	H	I	B	S	A	J	M	N	G	E	Z	R	G	Q	W	P	L	K	T	B
H	R	B	R	C	B	Q	I	E	P	A	I	D	U	Y	B	W	D	G	S	N
H	C	I	Z	V	H	B	S	V	B	N	B	I	K	T	L	B	D	D	R	W
G	N	L	K	X	Y	D	I	Q	L	X	Q	C	J	X	A	Q	N	Y	U	D
P	U	E	A	M	E	U	S	V	U	D	L	D	B	J	G	N	S	P	B	R

PAROLE

NASCOSTE

Trova e cerchia le parole protagoniste della nostra storia

GENTILEZZA
kindness

INTELLIGENZA
intelligence

NATURA
nature

PAZIENZA
patience

RISPETTO
respect

SOSTENIBILE
sustainable

STELLE
stars

VIGNA
vineyard

VINI
wines

KEEPERS OF THE LAND

by Laura Donadoni

Who knows if, with only our voices, we have succeeded in making the enormous legacy we safeguard 'visible'?

The only way to find out is to listen to the podcast created with Laura Donadoni, international wine ambassador. Free on Spotify.

