

Issue two

# A story of courage & beauty.

October  
2024

Ninety harvests  
since the first.



*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 Cocci 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*

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# PECORINO BETWEEN SKY AND EARTH

We were the pioneers, yet we've only harvested and vinified Pecorino thirty-four times. That's how many years have passed since our first harvest. Thirty-four times. Is it a lot? Is it too little? Do we truly understand this grape variety? We have a few ideas.

Today, more than ever, with the impact of climate change and the grape's early ripening nature, we recognize the importance of having planted our vineyards facing north as far back as the late 1980s. So much so that, three years ago, when we decided to plant three new hectares, we chose a hillside parallel to Colle Vecchio, also facing north.

Our second certainty is that Pecorino is, by nature, an early-ripening variety. Mrs. Diana often tells us how, in the 1990s, Pecorino was always harvested in the same week, and when Marta was born on September 14, 1993, the Pecorino grapes had not yet been picked. At that time, it ripened around the third week of September. However, in the last 15 years, the harvest has consistently been brought forward to between the first and second week of September. Diana notes that since 1990, aside from the 2023 harvest, there was only one other time when the harvest began in the last week of August.

This year, 2024, we harvested from August 20 to 24. Is this another exception, the third since 1990, which further advances the trend of 2023, or is it the beginning of a new direction from which there is no



turning back?

Our third certainty, thanks in part to the zoning study conducted by the Consorzio di Tutela Vini Piceni in collaboration with Professor Attilio Scienza, is that Pecorino prefers the lower slopes of the valley.

When we hold one of the very few remaining bottles from our first vintage, beyond the wave of emotions it stirs in us, our eyes inevitably land on the alcohol percentage from 1990: 12.5%. Over the years, this has gradually increased to today's 14%. So, what can we do to prevent the grapes from producing a wine that

is too full-bodied, and how can we keep the alcohol content under control without compromising the wine's identity? How do we ensure that Colle Vecchio continues to be a great, tense, and vibrant white wine with aging potential?

Our technical team, led by Nicola Biasi, has a clear vision on this matter.

"Agricultural management in these cases becomes almost more important than the winemaking process. We need to let go of the old beliefs from ten or fifteen years ago when it was thought that quality came from producing 1 kg of grapes per vine. Let's increase yields, but not too much, of course. I'm convinced that today, balance and quality in wines are found through balance in the vineyard. We should return to taller canopy walls and more grape clusters per vine. Let the grapes ripen, but without an excess of sugars. Then, let's vinify them in the cleanest and least invasive way possible to restore the elegance, finesse, and aging potential of the past."

Today, when we uncork a bottle of Pecorino Colle Vecchio 2011, we are greeted by an explosion of flowers and aromatic herbs. What will the 2024 vintage be like in 13 years?

We treasure the older vintages of Colle Vecchio because they continue to teach us new things about the Pecorino grape, its potential, and its evolution. We keep studying these past vintages to ensure that the true essence of Pecorino remains alive.

Passerina Spumante Brut Tarà	Marche IGT Passerina San Basso	Falerio DOC Pecorino Tarà	Marche IGT Rosato Tarà	Rosso Piceno DOC Tarà	Rosso Piceno DOC Superiore San Basso
Passerina 100%	Passerina 100%	Pecorino 85% Trebbianco 15%	Merlot 100%	Montepulciano 50% Sangiovese 50%	Montepulciano 50% Sangiovese 50%
8°C	10°C	10°C	10°C	16°C	18°C
Secondary fermentation in pressure tank for 5 months.	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.

Tasting a bottle from the past is always a unique experience.

The awareness of the unrepeatable nature of a vintage, which can never be identical to the one before or the one after, reminds us that tasting multiple vintages of the same wine not only allows us to understand the grape variety more deeply, but also reveals the profound bond between vineyard, man, and the world.

We approach the tasting table with curiosity, aware that we are about to experience something not everyone will have the opportunity to. Because those wines, those vintages from long ago, will eventually run out, and we

will no longer be able to taste them. We may taste others, perhaps even more captivating, but once an old vintage is finished, the final page of a chapter is turned, never to be read again. Yet, this realization doesn't sadden us. On the contrary, it elevates our focus, sharpens our senses, and makes us tremble with anticipation for the piece of history we are about to uncover.

We have had, and continue to have, many such experiences in the cellar. In this article, we share a vertical tasting of Colle Vecchio that made us dream, reflect, and admire the full power of the Pecorino grape.



**Colle Vecchio 2008**

Born from a warm vintage, this wine surprises with its initial notes of green apple and fresh chamomile. Its pronounced salinity makes each sip incredibly enjoyable, tempting you to keep returning to the glass. The acidity is well-balanced and lively. In this vintage, aromatic herbs take center stage, with a bold hint of rosemary elegantly closing the dance.

**Colle Vecchio 2009**

It opens with ripe yellow-fleshed fruit. The strong aromas of apricot and mango dominate. Initially, it seems to linger on the pulp of summer fruits, but the surprise comes after a while, when a sharp hint of mint emerges once the wine has been in the glass for some time. After another twenty minutes, it softens again with notes of anise followed by almond, almost reaching the roundness of sugared almonds.

**Colle Vecchio 2011**

Compared to the 2009, this vintage opens with decidedly less fruity notes. Tense and vibrant, it reveals hints of citron and wisteria. Up to this point, it is the saltiest and remains the saltiest of the lineup, even after tasting the 2012. In this vintage, floral notes dominate, starting with wisteria, then moving to lily of the valley, and closing with enchanting hints of mallow.

**Colle Vecchio 2012**

With the 2012, the fruity character returns. Perhaps the most fruit-forward of these four vintages, it confidently opens with warm notes of quince paste, then stretches out into sensations of candied citron and hints of mandarin jelly. After some time, jasmine flowers emerge, alternating throughout the tasting with candied or caramelized fruit.

Marche IGT Passito Passerina San Basso	Offida DOCG Passerina Notturna	Offida DOCG Pecorino Colle Vecchio	Offida DOCG Pecorino Guido Cocci Grifoni	Rosso Piceno DOC Superiore Vigna Messieri	Offida DOCG Rosso Il Grifone
Passerina 100%	Passerina 100%	Pecorino 100%	Pecorino 100%	Montepulciano 60% Sangiovese 40%	Montepulciano 100%
12°C	12°C	12°C	12°C	18°C	18°C
Maturation in barriques for 18 months.	Maturation in stainless steel, on fine lees for 6 months with weekly bâtonnage.	Maturation in stainless steel, on fine lees for at least 7 months with weekly bâtonnage.	Maturation in stainless steel, on total lees for 3 months and on fine lees for at least 7 months.	Maturation in 50 hl oak barrels for 18 months.	Maturation in 30 hl oak barrels for 18 months.



# NE PARLIAMO CON



**MAURIZIO PERONI**  
*The quiet and wise organizer*

"I was born and raised in Offida, and I take pride in the fact that Pecorino was saved from extinction in my hometown, later becoming its icon. For those of us from southern Marche, who grew up with Passerina, Trebbiano, and Malvasia, Pecorino was nothing short of a revolution in white wine. It's gratifying to see that even major newspapers have recently recognized its aging potential—something my peers and I, now approaching fifty, have known for years."



**MAURIZIO PIZI**  
*The young and aware cellarman*

"I've never doubted that Pecorino wine stands the test of time and even thrives on it, becoming deeper and more interesting. However, I have to admit that I wasn't born in 1990, the year of the first harvest. By the time I was old enough to taste it, the local producers had already realized its strength. I can only imagine their growing surprise after each harvest. I wish I could have been there, but I always remember its extraordinary quality, even though I got to know it when it was already recognized as an aging white wine."

## WHAT DOES THE NAME "TARÀ" MEAN?

**CURIOSITÀ**

"Tarà" was the nickname of the family that, during the sharecropping era, managed a part of the estate, which is now entirely planted with vineyards. We have dedicated to them the wines we produce from those very slopes, as an everlasting tribute to the men and women who, for generations, have helped us preserve these hills.

## 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.**



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

### HIDDEN WORDS

Find and circle the key words  
of our history

OFFIDA

ZONA  
*Area*

DOCG

UVA  
*Grape*

ELEGANZA  
*Elegance*

PECORINO

COLLE  
*Hill*

~~VECCHIO~~  
*Old*