



*An essence of ripe, juicy plums and bramble berries with the scent of cyclamen.
Pairs well with rich lasagnas, Amatriciana
Pasta, cured meats and BBQ pork ribs,
roasted tomato hummus.*

LE RONDINI
Rosso Piceno DOC

**ROSSO
PICENO**



GRAPES

50% Montepulciano, 50% Sangiovese

AGRICULTURAL PRACTICE

Organic

SOIL TYPE

Clayey-sandy with exposure and altitude south-east, from 230 to 250 m above sea level.

TRAINING SYSTEM

Spurred cordon

YIELD PER HECTARE

90 quintals per hectare

PREPARATION DETAILS

Hand harvest from the second week of september. Maceration and vinification under controlled temperature (not > 28°C).

AGING

Maturation in vitrified concrete for 4 months and 2 months of bottle aging

SERVING TEMPERATURE

16-18°C

SHELF LIFE

3 years

FULL CASE WEIGHT

7.11 kg

EAN CODE

8010109800359

CARTON DIMENSIONS

22.8×31×15 cm (w×h×d)

EMPTY BOTTLE WEIGHT

380 g

BOTTLES PER CARTON

6

EMPTY CARTON WEIGHT

270 g

PALLETS PER LAYER

25 cartons per layer

FULL BOTTLE WEIGHT

1.14 kg

MAXIMUM PALLETIZATION

5 rows of 25 cartons

**TENUTA
COCCI GRIFONI**

www.tenutacoccigrifoni.it



HOW DO WE MAKE OUR WINE?

Starting with the 2024 vintage, all our wines are *organic and vegan*, and above all, the result of a winemaking project focused on the pursuit of the highest quality.

Our daily care in the vineyard and a *less invasive approach* in the cellar allow us to produce wines that fully respect the healthy grapes we harvest.

Using the batonnage method and careful temperature management, we achieve the natural stability of our wines while also giving them a strong and distinctive identity.

The year 2024 marks another milestone in our company's history,
a shift in our approach to both viticulture and oenology.

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