



Notturna delves into the night. It sparks amazement in those who imagine innocence and find decision. It will seduce who will be willing to perceive its deepest nature.

DESIGNATION

Offida DOCG Passerina

NOTTURNA



GRAPES

100% Passerina

FIRST PRODUCTION YEAR

2022

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

6,500

SOIL TYPE

Medium-textured soil with a significant sand content

EXPOSURE AND ALTITUDE

East, South-East, from 230 to 250 meters above sea level.

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

65 quintals per hectare

PREPARATION DETAILS

Hand-harvested in crates from the first ten days of September. Fermented in stainless steel tanks at a controlled temperature of 15°C.

AGING

Aged in stainless steel tanks for at least 6 months, on fine lees. Weekly bâtonnage. Bottle aging lasts a minimum of 2 months.

SERVING TEMPERATURE

12°C

From a carefully selected portion of the San Basso vineyard, home to vines from the clonal selection by Guido Cocci Grifoni, we harvest the grapes dedicated to this bottle. These vines produce a limited number of rich and precious clusters per plant, giving us a wine that is fleshy and intense, full and deep. It seduces with its crisp notes of green apple, soft hints of orange blossom and wisteria. The round sip reveals flavors of mandarin and accents of lemongrass.

The extraordinary salinity, combined with vibrant acidity, invites you to take another sip with grace and elegance.

**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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