Borage. A plant that surprises withits shades of color, uses and properties. A plant that is richness and simplicity together, like our Rosso Piceno DOC Superiore.

LE TENUTE

Rosso Piceno DOC Superiore

ROSSO PICENO SUPERIORE SAN BASSO

GRAPES

50% Montepulciano, 50% Sangiovese

FIRST PRODUCTION YEAR

1969

AGRICULTURAL PRACTICE

Currently transitioning to organic farming

BOTTLES PRODUCED

12,000

SOIL TYPE

Mainly clay

EXPOSURE AND ALTITUDE

Montepulciano grapes face South, Sangiovese grapes face West. Both cultivated at altitudes ranging from 200 to 250 meters above sea level.

TRINING SYSTEM

Spurred cordon

YIELD PER HECTARE

Montepulciano 75 quintals per hectare
Sangiovese 75 quintals per hectare

PREPARATION DETAILS

Hand-harvested from the third decade of September. Fermented in stainless steel tanks. Short maceration.

AGING

50% of Montepulciano in 50 hl wooden barrels for 12 months and 50% in concrete vessels for 12 months.
50% of Sangiovese in 50 hl wooden barrels for 12 months and 50% in concrete vessels for 12 months.
6 months of bottle aging.

SERVING TEMPERATURE

18°C

The Rosso Piceno Superiore originates from a distinctly defined area. These are the years when, each time we return home after traveling, experiencing, and studying other realities, we begin to look around with fresh eyes. Perhaps a touch of nostalgia was necessary, or maybe we needed to escape the protective familiarity of places where every detail is known. Like children, we gaze upon our hills with explorative eyes, marveling at the beauty of landscapes that time had accustomed us to. Ripe black plums, sour cherries, wild blackberries, violets, and fresh hints of rosemary define a wine that faithfully tells the story of its land, unveiling its most enchanting, captivating, and passionate facets.

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.

TENUTA
COCCI GRIFONI

www.tenutacoccigrifoni.it