



*It is the triumph of red and spontaneity,
of color over monotony, of luxuriant
vegetation over summer heat.
This is why the poppy is the symbol
of our Rosso Piceno DOC.*

LE TENUTE

Rosso Piceno DOC

ROSSO PICENO TARÀ



GRAPES

50% Montepulciano, 50% Sangiovese

FIRST PRODUCTION YEAR

1981

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

24,000

SOIL TYPE

Mainly clay

EXPOSURE AND ALTITUDE

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

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

Montepulciano 80 quintals per hectare
Sangiovese 90 quintals per hectare.

PREPARATION DETAILS

Montepulciano: Hand-harvested in early October
Sangiovese: Hand-harvested during the first ten days of September

AGING

Montepulciano in 50 hl wooden barrels for 4 months.
Sangiovese in concrete for 4 months.
3 months of bottle aging.

SERVING TEMPERATURE

18°C

The Rosso Piceno is the wine of our countryside, the wine of our peasant tradition, the wine of sharecropping. Back then, there was no talk of blends; wine was not made to be sold but to be enjoyed. There was only one purpose: to bring a good bottle of red wine to the table every day. Each family decided whether and for how long to age it in barrels, but one thing was certain. Those barrels contained two grape varieties: Montepulciano and Sangiovese. Today, just as in the past, we present that combination of two grapes that have always been together. With its exuberant nature, this wine tells of a landscape painted in bright tones: raspberries, cyclamens, violets. It surprises with a gently spicy touch of pink pepper in the finish, refreshing and inviting to fill the glasses.

**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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