



*A timeless image
that revisits the iconic essence
of this wine and the most authentic,
original story of our winery.*

DESIGNATION

Offida DOCG Rosso

IL GRIFONE



GRAPES

100% Montepulciano

FIRST PRODUCTION YEAR

1997

AGRICULTURAL PRACTICE

Currently transitioning to organic farming

BOTTLES PRODUCED

2,000

SOIL TYPE

Mainly clay

EXPOSURE AND ALTITUDE

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

TRAINING SYSTEM

Spurred cordon

YIELD PER HECTARE

50 quintals per hectare

PREPARATION DETAILS

Manual harvesting in crates from the first ten days of October, with maceration not exceeding 20 days.

AGING

In 30 hl wooden barrels for 18 months, followed by at least 6 months in the bottle.

SERVING TEMPERATURE

18°C

When awareness and experience evolve into knowledge, progress becomes exponential. Through experimentation, we achieve results that are sometimes surprisingly and wonderfully fulfilling. This is our journey with Il Grifone. Today, Montepulciano in its purest form offers us intense moments where we immerse ourselves in its essence. Soft and juicy notes of brandied plums alternate with deeper hints of black tea, followed by aromas of violets and pipe tobacco. Then the wine takes on a green hue, reminiscent of balsamic sensations and vibrant laurel leaves and green pepper. Firm and of great structure, it offers a sip to get lost in for hours.

**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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