



*White as the canvas on which to write
a story, that of a family and a winery
that intertwine like letters in
the signature of Guido Cocci Grifoni,
placed on the first bill of exchange.
It is the reconstruction and the memory
of a moment in the history of our winery.*

DESIGNATION

Offida DOCG Pecorino

GUIDO COCCI GRIFONI



GRAPES

100% Pecorino

FIRST PRODUCTION YEAR

2013

AGRICULTURAL PRACTICE

Final year of organic conversion

BOTTLES PRODUCED

1,500

SOIL TYPE

Mainly clay

EXPOSURE AND ALTITUDE

North, from 180 to 250 meters above sea level.

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

45 quintals per hectare

PREPARATION DETAILS

Hand-harvested in crates from the first ten days of September.

White vinification in temperature-controlled stainless steel tanks at 15°C.

AGING

Aged in stainless steel tanks for 3 months on total lees and 9 months on ne lees, followed by a minimum of 6 months in the bottle.

SERVING TEMPERATURE

12°C

Our first hectare, where the story of Pecorino began, is dedicated to Guido Cocci Grifoni. This is our latest expression of Pecorino, crafted in a limited number of numbered bottles. Using descriptors for a wine with a lifespan of over a decade seems inadequate, so we'll offer just a few notes. Among our whites, it is the fullest, most saline and smooth. It opens with notes of ripe apple and pomegranate, then transitions to intense, fleshy yellow flowers. Aromatic herbs come forward decisively, accompanied by a captivating scent of star anise.

**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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