



# TENUTA COCCI GRIFONI

Vigne di Famiglia dal 1933

## Colle Vecchio

OFFIDA D.O.C.G. PECORINO



### *Colle Vecchio Historical Vineyard*

The “Colle Vecchio Vineyard” is the heart of our estate where we grow, as always, the Pecorino grapes. This is where our unique D.O.C.G. was born and has evolved into an icon within the world of indigenous white grape varieties once at risk of extinction. Surrounded by gullies and steep slopes, the vineyard is situated in a natural environment which encompasses an area near the medieval towns of Ripatransone, Grottammare and Cossignano and then descends into the Tronto River Valley in the southern Marche. It is home, in the lower region, to the experimental vineyard that faces north-west and is an area of loamy soil comprised mostly of clay and limestone. This location produces grapes with thick noble skins suitable for structured and long-lasting white wines with polyphenols and intense aromas. It is a habitat for rare fauna that exist in this ecosystem such as nocturnal birds of prey, peregrine falcons and black kites, that nest in the crevices of the high rock cliffs of these ‘badlands’.

- First year of production: 1990
- Grapes: Pecorino
- Number of bottles: 40.000
- Soil composition: clayey- sandy with exposure and altitude: North-East, North-West, 180 - 230 mt a.s.l.
- Training system: espalier system, double guyot
- Yield/hectare: 8 tons
- Cares in the preparation: grape harvest in early September, hand picking with grape selection. Vinification through white wine-making, under controlled temperature at 14/16°C
- Refinement: minimum 4/6 months in steel tanks and further refining in bottle for at least 12 months

*Golden yellow with slight greenish hint and crystalline in appearance there is also a lovely vivacity. The aroma is intense with balsamic notes of aromatic herbs, eucalyptus and pennyroyal complimented by hints of yellow summer peaches, citrus fruits and bergamot. The palate is intense and persistent while showing freshness and sapidity. The long finish is complimented by hints of citrus and sage.*

*Temperature: 8° C by the glass*