



TENUTA COCCI GRIFONI

Vigne di Famiglia dal 1933

San Basso

MARCHE I.G.T. PASSERINA



San Basso Estate

This Estate is dedicated to our younger vines and is situated in an environment of considerable value near the medieval towns of Ripatransone, Grottammare and Cossignano. This land descends into the valley of the Tronto River, in the southern Marche region, and offers large conservational areas and breathtaking scenery. Scattered with deep ditches and snow-white limestone canyons, that wind 30 kilometers toward the Fiobbo Stream, this “badlands” microclimate creates an ideal environment for viticulture. The cliffs provide natural shelter and rainwater and combined with the intense daytime heat and cool night temperatures this complex ecosystem helps to define our authentic heritage that is based on indigenous bio-diversity.

- First year of production: 2008
- Grapes: 100 % Passerina
- Number of bottles: 35.000
- Soil composition: clayey - sandy with exposure and altitude South-East, 230-250 mt a.s.l.
- Training system: espalier system, double guyot
- Yield/hectare: 10 tons
- Cares in the preparation: grape harvest from mid-end September, hand picking with grape selection. Vinification with white wine-making, under controlled temperature at 16°C
- Refinement: in steel tanks per 3 months and in bottle for at least 2 months

Bright straw yellow in appearance accented with vivid greenish hints. On the nose there an intensity and complexity that begins with floral notes of white fresh acacia flowers and continues with citrus flavors of lime, tangerine then hints of ripened apricots. The palate is determined with evident freshness, great acidity and balance. A long, pleasant finish with fruity hints of citrus and yellow fresh summer fruits.

Ideal serving temperature: 8° C by the glass.