



*Pecorino, an ancient grape variety
whose traces were being lost.
Recovered, cultivated and then vinified
in purity for the first time in 1990
by Guido Cocci Grifoni.*

DESIGNATION

Offida DOCG Pecorino

**COLLE
VECCHIO**



GRAPES

100% Pecorino

FIRST PRODUCTION YEAR

1990

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

20,000

SOIL TYPE

Mainly clay

EXPOSURE AND ALTITUDE

North-West, from 180 to 250 meters above sea level.

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

65 quintals per hectare

PREPARATION DETAILS

Hand-harvested in crates from the first ten days of September. Fermented in stainless steel tanks at a controlled temperature of 15°C.

AGING

Aged in stainless steel tanks on fine lees for 6 months with weekly bâtonnage. 3 months of bottle aging.

SERVING TEMPERATURE

12°C

A milestone of our hills, rediscovered through the adventurous spirit of Guido Cocci Grifoni. For years we have meticulously explored this wine intentions, respecting and nurturing its essence and inclinations. Today, it is a dry, bold wine with striking acidity, full-bodied and smooth. Fruity notes of ripe pear transition to floral hints of lily of the valley and broom, then return to the fruit. Its freshness is highlighted by accents of lemongrass and sage, offering a delightful experience for many years to come.

**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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