



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

DESIGNATION

Rosso Piceno DOC Superiore

**VIGNA
MESSIERI**



GRAPES

50% Montepulciano, 50% Sangiovese

FIRST PRODUCTION YEAR

1987

AGRICULTURAL PRACTICE

Currently transitioning to organic farming

BOTTLES PRODUCED

6,500

SOIL TYPE

Mainly clay

EXPOSURE AND ALTITUDE

South-West. Both cultivated at altitudes ranging from 230 to 250 meters above sea level.

TRAINING SYSTEM

Spurred cordon

YIELD PER HECTARE

Montepulciano 50 quintals per hectare

Sangiovese 50 quintals per hectare

PREPARATION DETAILS

Hand-harvested in crates from the first ten days of October. Fermented in stainless steel tanks.

Short maceration.

AGING

Montepulciano in 50 hl wooden barrels for 18 months, Sangiovese in 50 hl wooden barrels for 18 months, then 3 months of bottle aging.

SERVING TEMPERATURE

18°C

...and as time goes by, many drift away from the countryside. Yet, a few souls remain. They linger to tend the fields, nurture the woods, prune the olive groves, and, of course, nurture the vines. Among them, our historic vineyard stands steadfast, just outside our home, where we gather the grapes for crafting Vigna Messieri. It unfolds with the allure of intense violet flowers, transitioning into the essence of lavender. Toasted cocoa aromas follow, enriched by fleshy red roses, and it concludes elegantly with balsamic notes. The palate delights in its dual nature: from silky tannins to the lusciousness of fruits enveloped in a crisp layer of cocoa, each sip becomes a passionate embrace.

**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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