



*Transparent, honest farming adapting
to the future and honoring the past.
Plant, nurture, wait, watch in grow.
This wine is our legacy for the future.*

DESIGNATION

White wine of Italy

MANIFESTO



GRAPES

100% Johanniter

FIRST PRODUCTION YEAR

2024

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

3,200

SOIL TYPE

Medium-textured soil with a higher percentage of sand

EXPOSURE AND ALTITUDE

East exposure from 200 m a.s.l.

TRAINING SYSTEM

Bilateral Guyot

YIELD PER HECTARE

50 quintals per hectare

PREPARATION DETAILS

Manual harvesting in boxes, from mid-August.

AGING

Vinified in steel with the skins in contact with the must for 2 weeks at a controlled temperature, resulting in a modern orange wine. Alcoholic fermentation and separation of the skins from the wine was followed by ageing in steel for 5 months.

SERVING TEMPERATURE

12°C

Manifesto is a choral project, the result of collaboration with local farmers, with whom it was possible to combine a vision for the future and a temperament trained in experimentation. To make Manifesto, we chose a resistant vine, the Johanniter, and worked to understand the variety's potential and to enhance it, adapting vinification to the climate-soil combination. On 12 August 2024, the first harvest, strictly handmade and in boxes. Manifesto is a wine that openly declares our courageous work, committed to honest viticulture.

**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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