



*The flower of sulla has a remarkable intensity, the same as our Marche IGT Rosato. Another common feature is the preference for clayey soils typical of the hills such as those on which we grow our grapes.*

#### LE TENUTE

Marche IGT Rosato

## ROSATO TARÀ



#### GRAPES

100% Merlot

#### FIRST PRODUCTION YEAR

2020

#### AGRICULTURAL PRACTICE

Organic

#### BOTTLES PRODUCED

9,500

#### SOIL TYPE

Mainly clay

#### EXPOSURE AND ALTITUDE

South-East and South-West, from 200 to 250 meters above sea level.

#### TRAINING SYSTEM

Spurred cordon

#### YIELD PER HECTARE

80 quintals per hectare

#### PREPARATION DETAILS

Hand-harvested from the last week of August. Direct pressing followed by white fermentation at a controlled temperature in stainless steel tanks at 15°C.

#### AGING

Aged in stainless steel tanks for at least 3 months, followed by a minimum of 2 months of bottle aging.

#### SERVING TEMPERATURE

12°C

Our newest wine quickly became popular. The exceptional success of this label is owed not only to the fame of the grape variety but also to the versatility of the wine we've crafted. It's a wine that shines in various situations, delivering great satisfaction both as an aperitif and throughout a meal. It transitions from wild strawberries to very fresh notes of white currant, hints of pink grapefruit, lychee, and dragon fruit. Dry and smooth, with a long fruity finish, it is as gentle as the summer breeze during the most rosy sunsets.

**TENUTA  
COCCI GRIFONI**

[www.tenutacoccigrifoni.it](http://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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