



# COCCIOPESTO

COLLINE TERAMANE MONTEPULCIANO D'ABRUZZO  
DOCG



## DESIGNATION

Colline Teramane Montepulciano d'Abruzzo DOCG

## AREA

Abruzzo hill district

## VARIETY

Trebbiano

## ALTITUDE

300m asl

## SOILS

Medium-textured calcareous clay

## TRAINING SYSTEM

Abruzzo pergola

## DENSITY

1,600 plants/hectare

## VINEYARD AGE

>50 years

## AVERAGE YIELD

6,000kg/hectare

## HARVEST

Second ten days in October

## WINEMAKING METHOD

Macerated for 10–15 days and spontaneous fermentation with ambient yeasts in cocciopesto amphorae

## AGEING

The wine spends 12 months cocciopesto amphorae then it is decanted. No filtration before bottling.

## BOTTLE AGEING

6 months

## PRODUCTION

2,000 bottles (750ml)

## SENSORY PROFILE

Intense ruby red with violet hues ushering in a nose generous with intense aromas of forest fruits like blackberries, blueberries and currants, with a balsamic hint. The palate is complex and fruit-rich, typically fresh and very persistent. A wine of remarkable structure and balance.

## PAIRINGS

Fantastic with sweet and sour dishes and ripe cheeses. Roasts, game. Traditional Abruzzo dishes like lamb "cacio e ove", with cheese and egg

## SERVING TEMPERATURE

16°–18°C