
Cocociola

Abruzzo

Dop

The Cocociola variety, always cultivated in this region, is not well documented from a historical point of view. It has long been undervalued in Italy, but in France, more than one hundred years ago, it had already been categorised by scholars as native to Abruzzo. Today, vinified using a single variety of grape, it is showing its full potential. A fresh and fruity white – in one word: authentic.



TYPE white wine

SOIL AND METHOD OF CULTIVATION

Area and Location of vineyards

Tollo, Ari

Type of grapes Cocociola 100%

Altitude (above sea level) 150/220 m

Soil type medium texture, gravel-rich soil

Exposition to sun south-west, east

Age of vines 20/25 years

Density of cultivation vines/ hectare 1.600

Yield of product per hectare 100 q

Method of cultivation canopy

Harvest period early October

VINIFICATION

Skin maceration method and time destemming, cryomaceration of crushed grapes at 5/8°C, soft pressing, static decanting of the must and temperature-controlled fermentation in stainless steel tanks

Temperature of fermentation 16/17°C

Malolactic Fermentation no

Ageing on the lees in concrete vats for three months

PHYSICAL AND CHEMICAL CHARACTERISTICS

Alcohol degree 13% vol

Total dry extract 22 gr/l

Total acidity 5.8 gr/l

pH 3.23

Residual sugar 2.9 gr/l

DESCRIPTION

Colour straw-yellow with green hues

Fragrance fruity with hints of white peach and pear, delicate mineral notes and floral nuances of Spanish broom and jasmine

Taste fresh and flavoursome, well-balanced with an almond finish

SERVING SUGGESTIONS

Temperature 8/10°C