

UNICO

Cococciola

Appellation

Indicazione Geografica Tipica Terre di Chieti I.G.T.

Grape

Cococciola

Grape history

This native vine is cultivated mostly in the municipalities of Vacri, Ari and Rocca San Giovanni, in the province of Chieti, and it's rarely found in other regional wine zones. The bunch is small, often winged and irregular, compact, and ripens late in the season, around the first part of October. The wines are light straw yellow in color and have medium structure, with high acidity that lasts for long time with a typical light grassy, persistent aroma.

Production area

Crecchio

Soil

Sandy

Age of vineyards

30 years

Cultivation Type

Pergola abruzzese

Vines per hectare

1600

Yield per hectare

5000 kg

Harvest

Period: Beginning of September

Harvest method: Hand-picked in crates

Wine-making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming soft crushing in inert environment at 0.7 bar
- Cold static decantation at 14 °c for 24 - 48 hours.

Fermentation

Container: inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Final composition

Alcohol content: 13,0% vol

Organoleptic evaluation and food pairing

The wine has a pale straw yellow with greenish, almost crystal hues. Fruity aroma with citrus, delicate hints of green apple and white flowers. It has a lingering and very fresh balanced taste, dry, savoury and with a good structure. It can be successfully matched with hors d'oeuvres and raw fish dishes, all starter and main fish dishes, fresh cheeses.

Serving temperature

8/10°C

