


Chiusa Grande





VINOSOPHIA
COCOCCIOLA COLLINE PESCARESI IGT
BIOLOGICO

GRAPES:

This wine is produced with Cococciola grapes harvested from old vineyards cultivated following the principles of organic farming.

VINTAGE:

Grape harvest takes place starting from the second half of September, depending on the grapes' complete organic ripeness, whose evaluation is based on sugar degrees, pH and total sourness. Grapes are picked by hand, respecting their wholeness and those organoleptic peculiarities that will come out with the wine.

WINEMAKING:

Winemaking is carried out in respect of tradition and observing the most up-to-date white winemaking methods.

Grapes are destemmed, hyper-oxygenated and cooled at a temperature of 5-8°C. After 15 hours of cold maceration we operate a wine racking, skins instead are soft pressed. The must is then cleared with static decantation and then fermented in stainless steel tanks at a controlled temperature of 14°C.

At the end of the alcoholic fermentation there is a static separation between the gross and the fine dregs (fine dregs are kept in the wine for about 1 month). During this period we carry on periodic batonnage in order to keep the fine dregs in suspension in the wine.

At the end of this process the wine is moved into a stainless steel tank and preserved at a temperature of 12°C so to keep unchanged the organoleptic properties of the wine. After a period of about 3 months ageing the wine is then stabilized, filtered and bottled.

The rules required by regulations for organic wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness

In particular, the technique of the hyper-oxygenation, allow us to use low contents of sulphites.

ORGANOLEPTIC PECULIARITIES:

COLOUR: light straw yellow with greenish reflections.

BOUQUET: fresh, floral, crispy, with pleasant notes of fruits and great finesse.

TASTE: balanced and harmonic with strong character typical of the grape variety, mid palate, good persistence, and fruity aftertaste recalling the grapes of origin.

FOOD PARING: Ideal with fish dishes, grilled greens, and fresh cheeses.

SERVICE: Serve at a temperature of about 10°C, uncork the bottle just before consumption.

PRESERVATION Preserve the bottle in a fresh place at a temperature of 8-10°C in horizontal position.

ALCOHOL 12.5% Vol