



COCOCCIOLA

Colline Pescaresi IGP



Classification: Colline Pescaresi IGP

Production Area: Loreto Aprutino

Grape Variety: Cococciola 100%

Soil: Loam-Clay

Elevation: 250 m.a.s.l.

Farming Method: Integrated Fight

Training Method: Pergola Abruzzese

Year of Implantation: 1985

Yield per Hectare: 16.000 kg per Ha

Harvest Period: September

Service Temperature: 8°C

Our Cococciola comes from one hectare of pergola abruzzese planted in 1985 in Loreto Aprutino's estate. Its thick, green coloured bunches are hand harvested and immediately taken to the winery to be destemmed and softly pressed. The must is fermented in inox vats under controlled temperature with the help of selected yeast. Finally the wine is aged for at least four months before being bottled.

Cococciola is a wine characterized by a soft straw yellow colour with green notes, citric and green fruit aroma. A well balanced acidity followed by a good persistency marks it on the palate. The average production is 3.000 bottles.

Culinary pairing: battered courgette flower stuffed with burrata, potato gateau, crispy vegetables.

CIAVOLICH
1853