



Cococciola

Colline Teatine IGT

Brado

The choice to vinificate Cococciola comes from the will to valorize our territory, where it is possible to find the greatest expression of this wild vine.

Grape variety	Cococciola 100%
Appellation	Colline Teatine IGT
Alcohol	12,50 % vol.
Vine	Cococciola
Training system	Pergola abruzzese
Production area	Villamagna (CH) - Abruzzo
Harvest period	September
Vinification Technique	“In bianco” with soft press, at controlled temperature
Bottling	4 months after harvest
Colour	Straw yellow with greenish reflexes
Bouquet	White flowers, lightly fruity
Taste	Fresh, intense and persistent
Ideal serving temperature	10 – 12 °C
Suggested dishes	Appetizers, fish, sushi and sashimi, cheese, white meats

