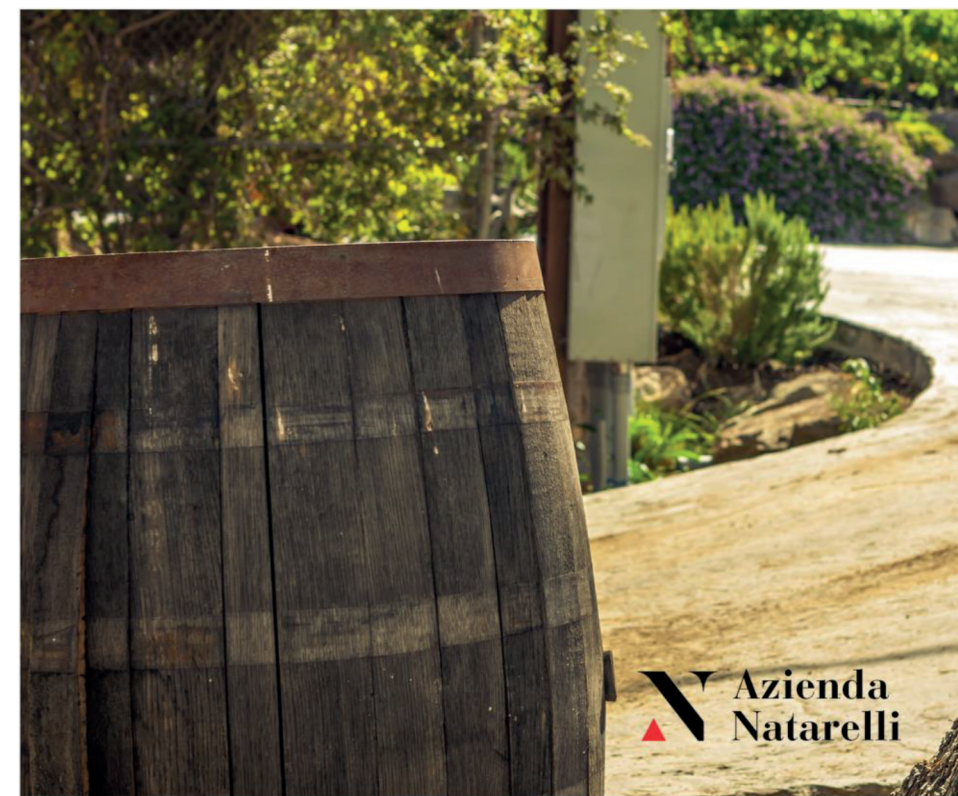


Cococciola d'Abruzzo DOC



- **Type:** Cococciola DOC
- **Alcohol content:** 13.00%
- **Area of production:** Bolognano, Abruzzo
- **Yield per hectare:** 80 quintal
- **Vine training system:** Tendone and espalier
- **Harvesting period:** Middle of September
- **Winemaking:** Soft pressing of the grapes, cryomaceration 14 hours, static decantation of the must, controlled cold fermentation and refinement in steel vats.
- **Ageing and maturing:** in steel with subsequent ageing in the bottle.



- **Tasting notes:** Color: the wine shows a brilliant straw yellow intensity with golden reflections. Aroma: a white wine with an intense fruity aroma
Taste: typical dry and savory flavor
- **Lifespan in the bottle:** We recommend consuming it within the year following the harvest.
- **Serving temperature:** 10/12° celsius
- **Food Pairings:** It can be served with raw fish, cold cuts, white lasagna, risotto and medium aged cheese.

