



## Orefice Coccociola IGT

**Appellation of origin:** IGT Terre di Chieti (Typical Geographical Indication)

**Grape variety:** Coccociola 90% Trebbiano 10%

**Vintage:** 2022

**Harvest period:** First ten days of September

**Alcohol content:** 13% vol.

**Vinification:**

Crushing and destemming of grapes followed by soft pressing. Static must decantation and alcoholic fermentation at controlled temperature in stainless steel tanks.

**Aging:**

Stainless steel tanks for 2 months, followed by refinement in bottle.

**Tasting Notes:**

Coccociola is a pale straw yellow with golden highlights. On the nose, floral and citrus notes are perceived with slight herbaceous hints. On the palate, it surprises us with its great freshness and mineral character. A vibrant and tireless sip that closes beautifully with a pleasant savoury note.

**Serving temperature:** 10-12°C

**Pairings:**

Its great freshness makes it suitable to be paired with 'aperitifs, seafood appetizers, especially raw fish. In fact, it is lovely with sushi and dishes with delicate flavours. It goes well with fresh cheeses and first courses based on vegetables and fish.