

cantina

FRENTANA

1958

95

Luca Maroni



Name: Abruzzo Cococciola DOC

Line: Costa del Mulino

Type: White Wine

Alcohol Content: 12,50 % alc./vol.

Closing: Cork

Type of soil: slightly calcareous, with a good balance between silt and sand.

Geographic position of the Vineyards: municipality of Rocca San Giovanni (CH), most suited hills overlooking the Trabocchi coast, Northern aspect and an elevation between 100-200 meters above the sea level .

Harvest: grapes grow on pergolas and they are picked by hand in the first decade of September.

Vinification: soft pressing of the grapes and fermentation at controlled temperature.

Maturation and aging: maturation in stainless steel for about 5-6 months followed by a further maturation in bottles.

Technical description: The color is pale straw-yellow while the nose reveals white flowers' aromas, citrus fruit and light spicy notes. When placed in the mouth, it shows a vibrant acidity and freshness, together with fruity nuances and a delicate almond finish.

Lifespan of wine: if properly stored, this wine keeps its integrity for 2 or more years.

Temperature of Service: 10-12°C

Abruzzo Cococciola D.O.C.

Costa del Mulino

Denominazione di Origine Controllata