

GRAFT
WINE COMPANY

TOCCO MONTEPULCIANO D'ABRUZZO / AZIENDA
AGRICOLA TOCCO E. / 2017 / ABRUZZO / ITALY

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PRODUCER

Enisio Tocco has always had a passion for wine and his Abruzzo homeland coursing through his veins, and he has passed that on to his sons, Lorenzo and Danilo, who now look after the family's organic vineyards and olive groves in the Pescara hills.

VITICULTURE + VINIFICATION

Tocco manages their vineyards based on the "tendone" system (also known as Italian Pergola Trellis), double the structural stability, double the exposure. Use of rootstocks and clones that suit the area's terroir. Use of only natural fertilizers and application of organic protection methods to manage vines. Tocco respect the growing cycle of the plant. The annual organic cycle always ends with the handpicking. A slow and engaging procedure, which ensures grape integrity all the way through to crushing in the cellar. Tocco follows more traditional methods when it comes to red wines. Maceration of must and grape skin at a controlled temperature of 25°C for about 10 days. The wine obtained from this process is then aged in wooden barrels and then in bottle. Malolactic fermentation is used.

TASTING NOTE

The wine has a ruby red colour with purple hues. It has notes of ripe red fruit and liquorice.

FACTS + STATS

WINEMAKER	ENISIO TOCCO
VARIETIES	100% MONTEPULCIANO D'ABRUZZO
APPELLATION	ABRUZZO
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	13.5%
SUGAR	2.6 G/L
TOTAL ACIDITY	5.63 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	78 MG/L
CASE SIZE	6


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