

GRAFT
WINE COMPANY

TOCCO PASSERINA / AZIENDA AGRICOLA TOCCO E.
/ 2018 / 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

The vineyards are managed based on the "tendone" system (also known as Italian Pergola Trellis), double the stability and double the exposure, Clones used to suit the areas terroir. Continuous care of our vineyards. We use only natural fertilizers and apply organic protection methods, as we fully respect the growing cycle of the plant. The annual organic cycle always ends with handpicking: A slow and engaging procedure, which ensures fruit integrity. For white wines, Tocco employs hyper-reduction for fermentation. This procedure protects both the grapes and must and ensures maximum extraction of aromas from the grape's skin. This way Tocco obtains a wine in which anyone can find primary scents bound to the vine varieties of origin. The wines obtained from this process is then aged in steel. No malolactic is used.

TASTING NOTE

The wine has a bright straw yellow color. The scents are consistent with predominant floral notes and mineral and herbal notes. The taste is soft, fresh, rich and balanced.

FACTS + STATS

WINEMAKER	ENISIO TOCCO
VARIETIES	100% PASSERINA
APPELLATION	ABRUZZO
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	13%
SUGAR	4,6 G/L
TOTAL ACIDITY	5,96 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	95 MG/L
CASE SIZE	6



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