

**GRAFT**  
WINE COMPANY

TOCCO MONTEPULCIANO D'ABRUZZO 'IL  
CAPOSTAZIONE' / AZIENDA AGRICOLA TOCCO E. /  
2020 / 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. Harvested from 10th to 20th October 2020. After careful selection, the grapes are picked from their stems and squeezed. The skins are left in contact with the wine must for around 10 days at a constant temperature of 25/28°C. Ageing is then carried out in stainless steel tanks for 4-6 months. Malolactic fermentation is used.

## TASTING NOTE

The wine has a ruby red colour with purple hues. Intense fruit flavours with notes of mature red fruits and liquorice. Full, soft and lasting with delicate tannins.

## FACTS + STATS

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

