

GRAFT
WINE COMPANY

TOCCO PASSERINA '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

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. 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. After a gentle cold-pressing process in an inert atmosphere, the grape must is decanted to ferment at low temperatures (12/14°C). The wine is then aged in stainless steel tanks. No malolactic fermentation.

TASTING NOTE

Straw yellow with subtle pale green tones, the nose is dominated by floral notes with mineral, grassy aromas, and to taste it is soft, luscious and well balanced.

FACTS + STATS

WINEMAKER	ENISIO TOCCO
VARIETIES	100% PASSERINA
APPELLATION	ABRUZZO
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	4.6 G/L
TOTAL ACIDITY	5.96 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	95 MG/L
CASE SIZE	6

