

**GRAFT**  
WINE COMPANY

TOCCO PECORINO 'IL CAPOSTAZIONE' / AZIENDA  
AGRICOLA TOCCO E. / 2021 / ABRUZZO / ITALY

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

## 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. In terms of white wines, Tocco has chosen to process it through the hyper-reduction of oxygen. 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. After a gentle cold- pressing process in an inert atmosphere, the grape must is decanted to ferment at low temperatures (12/14°C). No malolactic is done.

## TASTING NOTE

The wine has a bright straw yellow colour with green hues. The aromas are very intense with pleasant notes of fresh and exotic fruit. It has a full-bodied, fresh taste, with a balanced and intense richness.

## FACTS + STATS

WINEMAKER	ENISIO TOCCO
VARIETIES	100% PECORINO
APPELLATION	ABRUZZO
CLOSURE	DIAM
ALCOHOL	13%
SUGAR	1.7 G/L
TOTAL ACIDITY	5.68 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	90 MG/L
CASE SIZE	6



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