



PRODUCER PROFILE

Estate owned by: Codice Citra
 Winemaker: Davide Dias and Lino Olivastrì
 Total acreage under vine: 80
 Estate founded: 1973
 Winery production: 109,100 Bottles
 Region: Abruzzo
 Country: Italy

Cocciola IGP Terre di Chieti 2017

WINE DESCRIPTION

“Ferzo,” in Italian refers to a patch of fabric that, when stitched together with others, creates a sail. The union of the finest viticultural “patches” in Abruzzo gives life to Ferzo, a distinctive line of wines which embody the best of the region’s indigenous grape varieties and individual terroirs.

ABOUT THE VINEYARD

The vineyards that source Ferzo Cocciola are found in the rolling hills that stretch between the Adriatic Sea in the East to the Appenine Mountains in the West.

WINE PRODUCTION

The Cocciola grape is an extremely localized specialty of southern Abruzzo; its vineyards are found almost entirely within the single province of Chieti. The winemaking is intended to highlight the unique character of the variety and its ability to express terroir. A gentle pressing and cool, stainless steel fermentation allow for the preservation of primary aromas.

TASTING NOTES

This refreshing white wine appears pale straw yellow with green highlights. Although light on the palate, it exhibits a sense of firmness emphasized by a backbone of bright acidity. Earthy aromas of dusty gravel and chalk blend with citrus blossom, lemongrass, and Bay leaf. The finish is persistent and harmonious.

FOOD PAIRING

Cocciola’s firmness holds up against firm-fleshed seafood and its distinctive minerality and citrus aromas compliment delicate flavors. Try Ferzo Cocciola with seared scallops, or grilled branzino.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ferzo
Vineyard size:	20 acres
Soil composition:	Clay limestone
Training method:	Abruzzo trellis
Elevation:	328 feet
Vines/acre:	1900/2200
Yield/acre:	4.0 tons
Exposure:	Eastern / Southeastern / Southwestern
Year vineyard planted:	1992
Average Vine Age:	25 years
Harvest time:	September
First vintage of this wine:	2015
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	100% Cocciola
Prefermentation technique:	Inert gas protects must from oxidation
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days days
Fermentation temperature:	57-64 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	5000-10000
Length of aging before bottling:	3 MONTHS
Length of bottle aging:	1 MONTH

ANALYTICAL DATA

Alcohol:	12.8 %
pH level:	3.2
Residual sugar:	5.7 g/L
Acidity:	6.7 g/L
Dry extract:	22.3 g/L



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