

# MARCHESI DE CORDANO 'BRILLA' COCOCCIOLA



## APPELLATION

Loreto Aprutino, Abruzzo, Italy

## VARIETALS

100% Cococciola

## VINEYARDS

Over 30 year old vines, this is a small production of vines dedicated to this unique but brilliant white wine. Sun exposure from the south/south east gives the ideal warmth and sunlight for the grapes. The vineyards extend over clayey and arenaceous-marly soil, easily affected by the water and caressed by the sea breeze and fresh winds.

## VINIFICATION

Soft cold pressing in an inert environment, static decantation of the must and fermentation at a controlled temperature.

## WINEMAKER'S NOTES

A wine with a marked freshness and an intense bouquet, with a citric hint in which a pleasant minerality is found. White grapefruit and acacia and orange blossom flowers emerge.

## FOOD PAIRING

Perfect with raw fish and fish-based starters, rice and pasta dishes (example: spinach and bacon wrapped in pasta) boiled or grilled fish, delicate white meats. Goats' cheese tart with caramelized onion.



### GLASSWARE

Universal White  
Glass



### AGING

3 - 5 Years



### DECANT

No Decanting



### SERVE TEMP

45 - 50° F