

Cantina Frentana

Cococciola Terre di Chieti



The wine producing vineyards of Cantina Frentana are located within the land boundaries of the Frentana village, which lies south-east of the Appennine mountains near the historic city of Luciano in the very heart of the Abruzzo wine producing region. The Frentana winery prides itself for having one of the most efficiently operated wine growing co-operatives in Abruzzo. Frentana began in the late fifties with a few small selected vineyards and wine growers, and in the

last forty years has grown to more than 400 members. These growers are assisted throughout the entire grape growing season, right up to harvest, by the highly qualified Frentana staff (which includes an agronomist and enologist) in an approach aimed at very specific grape yields considered worthy of wines with the traditional Frentana standard of quality. All the latest, most up-to-date wine making equipment and techniques are used together with a wealth of collective historical wine making knowledge, to produce great Frentana wines. Cococciola's unique flavor complements seafood and fish dishes, or can be enjoyed simply as an aperitif. Serve chilled.

Production Area:	In the province of Chieti (midway between the Appennine mountains and the Adriatic sea)
Grape Varietal:	100% Cococciola (an ancient, indigenous grape varietal of the province of Chieti)
Vineyard Characteristics:	87 hectares of 20 year old vines in loose, damp sandy soil located at 150 meters above sea level with northwest exposure to the sun.
Form of Planting:	The vines are trained in the "tendone" system (high trellises supported by cross wires) with 1600 vines per hectare.
Harvest and Vinification:	The grapes are harvested at maturity, in the second week of September, then taken directly to the cellar and soft pressed. Fermentation is done in stainless steel under a controlled temperature. The wine remains on its lees, with periodic rimontaggio, in stainless steel followed by 2 months in the bottle before release.
Sensory Characteristics:	A pale straw-color with golden reflections with aromas of fruit and flowers and light spicy notes. The taste is fresh with rich flavors and a complex fruity structure.
Analytical Data:	Alcohol: 13% Residual Sugar g/l: 2.0 Total Acidity g/l: 5.4

©Tricana Imports – all rights reserved
<http://www.tricana.com/>