



Marchesi de'
CORDANO
Loreto Aprutino - Abruzzo

PINOT GRIGIO

IGT



The Marchesi de' Cordano winery is a marvel of engineering and innovation. Research, tradition and sustainability guide our philosophy that embodies the history of the D'Onofrio family, solid and long-lived, and made up of winemakers and farmers. Francesco D'Onofrio adds vigor, strength and innovation to the extraordinary vocation of a territory, that of Loreto Aprutino; one of the most important estates for the winery."

VINEYARD LOCATION	Abruzzo in the Province Chieti
ELEVATION	Approximately 360 meters above sea level
SOIL TYPE	Clay-limestone soil, rich in minerals and acidity
AVERAGE VINE AGE	25 years
CASE PRODUCTION	10,000
GRAPE YIELD	12 tons per hectare
TRELLIS SYSTEM	Trellis
VARIETAL/BLEND	Pinot Grigio 100%
FILTRATION METHOD	Cross-flow filtration
MACERATION AND FERMENTATION	Cold pressing, and then fermented at a controlled temperature
AGING CONTAINER	Stainless steel tanks
AGING TIMES	3 months
ALCOHOL BY VOLUME	12.5%



WINEMAKERS

Francesco D'Onofrio,
Loreto Aprutino

REGION/SUBREGION

Abruzzo
Chieti

