COCITO

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OUR VISION

“We believe that passion for quality is the key for creating great wines that convey the emotions and hard work we put into our vineyards and wines”

“Through our products, we would like to celebrate our territory. This land has given us so much that we want to treat it with the respect and dedication that it deserves.
Our wines are entirely organic since 2015. It was a great joy to see all the fireflies, butterflies, bees and ladybugs taking back their space!”

OUR STORY

Ours is the story of a father and a daughter's dream and passion to produce great wines and of a great friendship supporting us in achieving that goal.

Ezio felt the urgency to reconnect to his family history: the Cocito family had to stop producing wine due to the Second World War but Ezio remembers clearly the summers spent at the great grandpa winery, built in the 1800s. One of Ezio's dearest memories is when his father, Ercole, organized the re-enactment of the traditional way of producing wine by pressing it barefoot. Ezio was about 5 years old but he still remembers the joy of that moment as if it was yesterday.

In 1996 Ezio replanted Nebbiolo in our family vineyard, Baluchin, located in Bric Micca, in Neive. Baluchin vineyard has one of the best exposure in Neive, an exposure that enables the Nebbiolo vines to express themself at their best.

Baluchin is a special vineyard: not only for its geological characteristics, but also for the history and emotional value connected to it. Baluchin was the land where Ezio's father, Ercole, spent his last years doing what he loved the most: taking care of his land, admiring Neive from one of the most breath-taking spots and playing Saxophone and Clarinet in harmony with nature.

Thanks to the great friendship and common passions between La Spinetta’s and Contratto's Giorgio Rivetti and Ezio, in 2000 the first Barbaresco Baluchin made its appearance with one of the most futuristic labels for that time. The friendship with Giorgio and his family, goes to the extent that Andrea, Giorgio's son and brilliant winemaker of La Spinetta and Contratto, supports us in producing our wines in their facilities.

BARBARESCO BALUCHIN

Denomination	Barbaresco DOCG RISERVA
Vine	100% Nebbiolo
Alcohol	14.5%Vol
Best Temperature to serve	16-18 °C

Our Baluchin vineyard is located in Neive in Bric Micca, at a height of 380 meters.
It enjoys the best exposure to south/south-west. Its exceptional slope (45-55%), which demands hard work and dedication, grants to the wine its exceptional organoleptic characteristics.

Tasting Notes

The colour presents itself on the shades of grenade and ruby.
The nose recalls roses aromas and ripe fruit in harmony with fresh balsamic hints. Full-bodied and well structured with soft tannins and a silky texture, Barbaresco Baluchin has a long and silky, persistent finish. A rare combination of structure and elegance offers great pleasure to the palate.

Vinification

Our grapes are harvested and vinified from the beginning of October. Maceration and fermentation last 7-8 days using horizontal fermenters at a controlled temperature.
Malolactic fermentation and aging take place in medium toast French oak barriques and last 20 to 22 months. When the aging is completed, the wine rests in stainless steel tanks for about three months and then it is bottled. No wine clarification or filtrations are made. Lastly, the aging in bottle for a few years makes the wine ready to be enjoyed.

Suggested Pairings

Our Barbaresco Baluchin is best paired with roasts, fine meats, wild meat, overall, very savory dishes, however it can also be a great companion of meditations and relax.

LANGHE BIANCO BEN TURNÒ

Denomination	Langhe Bianco
Vine	95% Arneis and 5% Chardonnay from scattered vines in the vineyard
Alcohol	12.5% Vol
Best Temperature to serve	8-10 °C

Ben Turnò vineyard is located in Neive at a height of 260-280 meters. It is one of the oldest vineyards of Neive. In fact, it presents itself with a mix of Arneis vines and few Chardonnay vines. It enjoys a South-East and East exposure, the best to secure the expression of the Arneis vine's characteristics.

Tasting Notes

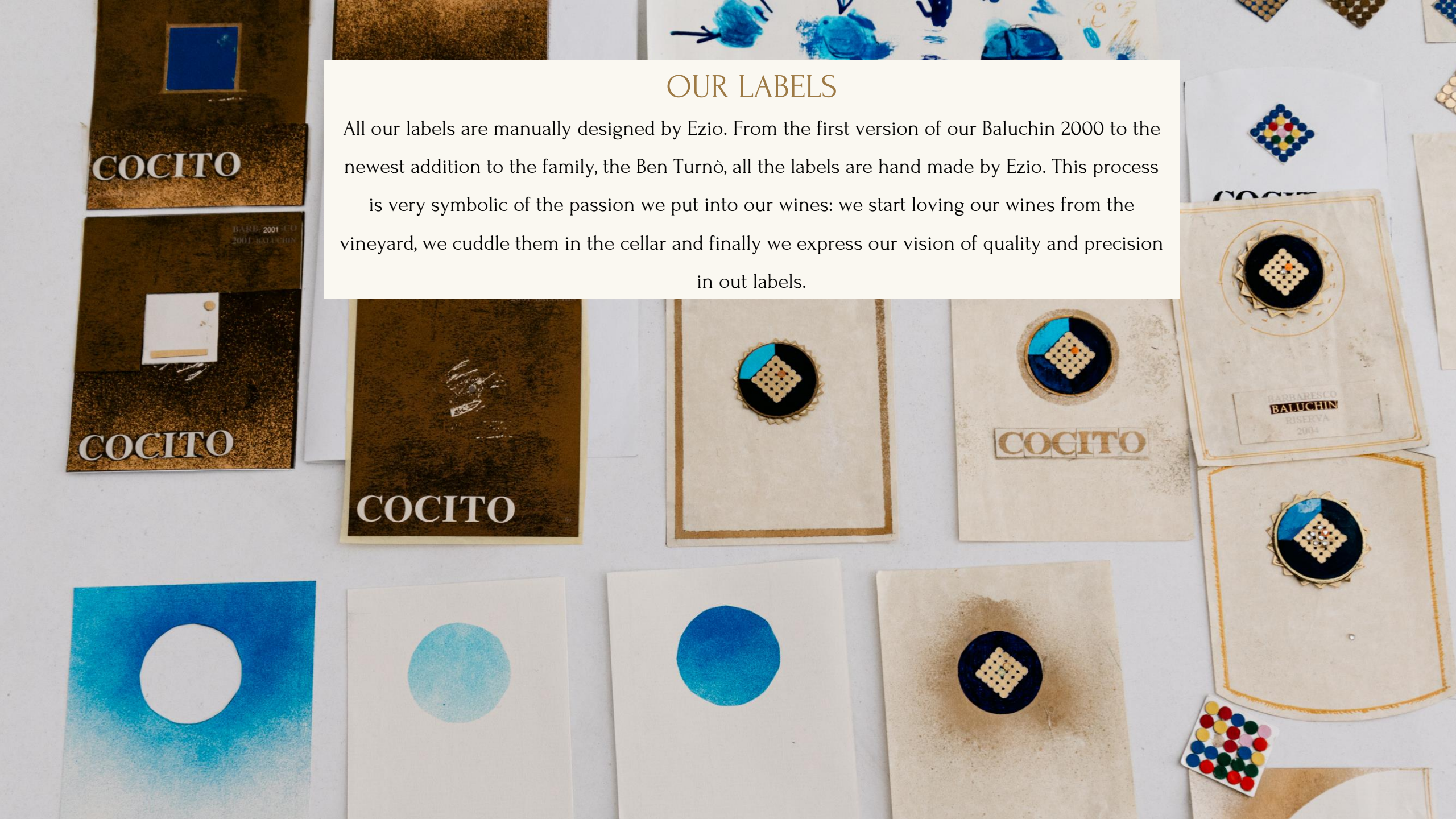
Ben Turnò perfume is fruity and fragrant. Extremely pleasant on the palate, with a rare combination of savory and minerality which results in a balanced ad elegant wine.

Vinification

Depending on the vintage, the grapes are harvested from the end of August to the beginning of September. The fermentation is done at controlled temperature, then the wine rests and gets refined in stainless steel tanks for some months before being bottled.

Suggested pairings

Ben Turnò is a wine that is capable to partner with a multitude of dishes: from meat to fish, from pasta to dessert.



OUR LABELS

All our labels are manually designed by Ezio. From the first version of our Baluchin 2000 to the newest addition to the family, the Ben Turnò, all the labels are hand made by Ezio. This process is very symbolic of the passion we put into our wines: we start loving our wines from the vineyard, we cuddle them in the cellar and finally we express our vision of quality and precision in out labels.

THE BALUCHIN LABEL

The original Baluchin label depicts an abstract drawing hand made by Ezio. The drawing shows the Baluchin vineyard through the fog, symbolizing the hard work and dedication needed to care for such a complex vineyard with sloped up until 55%. Through the fog it is possible to see a star shining, the Baluchin star.

In the local dialect of Bric Micca, *Baluchin* means 'star', the same stars that can be seen from the vineyard and in the Cocito logo, portrayed in our new label.

"That's what we hope to share with you, while enjoying our wine: a little piece of those starts"

Our Baluchin labels express themselves to the fullest if moved in the light to see all the stars shining, try it to share the same emotions we put into it!

THE BEN TURNÒ LABEL

Ben Turnò is the latest addition to our small family. Here we wanted to bring together the two great loves of Ezio's and Giorgio's life: great wines and horses. On the label you can see a horse galloping through the vineyards of Neive, the same Arneis vineyard that gives life to this beautiful wine.

Ben Turnò means 'Welcome back' and it is the Piemontese expression that celebrates the happiness of welcoming back a loved one.

This name has been chosen by Ezio to celebrate the return of his daughter Federica, after she lived 10 years abroad.

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