

COCO FARM & WINERY

2008 Echi di Zoccoli d'Asino



Echi di Zoccoli d'Asino (“The Footfall of the Donkey”) is an unusual dessert wine made from dried **Koshu** grapes that are gently pressed and fermented in old oak barrels. The drying process intensifies the flavors in the grape, and adds a pleasing caramel note. **Rich, honeyed** and deeply satisfying, this **ultra-sweet wine** is a beautiful grace note to an evening of fine dining, especially when paired with a nut tart or dried fruit.

TECHNICAL DATA

VARIETY	Koshu 100%	
VINEYARD	Katsunuma, Yamanashi	
HARVEST	2008	
DATE	Brix @the Dried(approxymatery): 45°Brix	
BOTTLIING	Bottled on: 17 th July 2015 The number of bottles :516(375ml)	
ANALYSIS	Alcohol:11.8 %	Total acidity: 1.05 gm/ 100 ml.
DATA	Residual Sugar: 27.2 %	