

CASTORE

BELLONE

LAZIO - INDICAZIONE GEOGRAFICA TIPICA



Castore – named after the mythical Dioscuri to whom the temple of Castor and Pollux is dedicated, of which the archeological remains enrich Cori's heritage. Wine of refined elegance, obtained entirely from the Bellone grapes, an ancient grape variety also known as "bread grape" soft and delicate skin. Low yields per hectare and an accurate vinification make this a fragrant and delicately fruity wine.

•PRODUCT SHEET

Grapes: Bellone 100% - Alcohol: 13%

•VINEYARD

Located on the lavic hills of the Cori territory at an altitude of circa 200 - 250 metres above sea level; volcanic-clayey soil; row training system with circa 3.000-4.000 plants per hectare; yield per hectare is 8-10 tons; harvest period 10-15th September.

• VINIFICATION

Soft pressing and destemming; static decantation for 24 hours and subsequent fermentation at cold temperature – 15 °C – for 10 days; contact with the noble lees for 2 months; no malolactic fermentation; ageing in stainless steel tanks for 6 months; refining in bottle for 6 months.

• ORGANOLEPTIC SHEET

Brilliant straw yellow colour; delicate fruity nose, yellow peach, hawthorn; fragrant, fresh palate with mineral notes; food pairing with pasta and fish; serving temperature 12 °C; to be enjoyed young in order to taste its characteristics at their best.


CINCINNATO
MCMXLVII

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