

POLLÙCE

NERO BUONO
LAZIO - INDICAZIONE GEOGRAFICA TIPICA



Pollùce – 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 vinification of Nero Buono, an ancient grape variety of millennial tradition, recuperated and re-launched by Cincinnato thanks to research and testing which have documented its particular qualitative characteristics.

•PRODUCT SHEET

Grapes: Nero Buono 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 4.000 plants per hectare, guyot pruning; yield per hectare is 8-10 tons; harvest period 25th September – 5th October.

• VINIFICATION

Soft pressing and destemming; fermentation with skins contact for about 10 days at 24°C; malolactic fermentation; ageing in stainless steel tanks for 12 months; refining in bottles for 6 months.

• ORGANOLEPTIC SHEET

Ruby red colour with purple highlights; intense and fragrant nose with scents of red fruits; delicate fruity palate, harmonic, with an elegant complexity; suitable to be paired throughout the meal with strong tasting dishes; serving temperature 16-18 °C; best to be tasted 2-3 years after its vintage.


CINCINNATO
MCMXLVII

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