

ILLIRIO

BELLONE - MALVASIA - GRECO
LAZIO - CORI DOC BIANCO



Illirio – named after a characteristic hill of Cori area: clayey grounds, finely structured; excellent sun exposure positively combined with a good temperature range given by the fresh winds descending from the Lepini mountains. Between grounds and climate and an careful vinification give a harmonic and lightly fruity wine.

•PRODUCT SHEET

Grapes: Bellone 50% - Malvasia del Lazio 30% - Greco 20% - Alcohol: 13%

•VINEYARD

In the Colle Illirio area at an altitude of 200-250 metres above sea level; volcanic-clayey soil; row training system with circa 4.000 plants per hectare; yield per hectare is 8-10 tons; harvest period 10-20th September.

•VINIFICATION

Soft pressing and destemming; cold maceration with the skins for 24 hours; white fermentation at controlled temperature - 15°C – for 10 days; no malolactic fermentation; ageing in stainless steel tanks for 6 months; refining in bottle for 6 months.

•ORGANOLEPTIC SHEET

Brilliant straw yellow; fruity and fragrant nose; intense and mineral palate, harmonic and persistent; food pairing with delicate pasta dishes, vegetables and fish; serving temperature 8-10 °C; to be drunk young.


CINCINNATO
MCMXLVII

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