

ENYO

CORI - DENOMINAZIONE DI ORIGINE CONTROLLATA
BELLONE



Enyo, the Greek goddess – Roman Bellona – inspires a wine from the Enyo, the Greek goddess – Roman Bellona – inspires a wine from the Bellone cru on the hills of the municipal district of Cori.

• PRODUCT SHEET

Grape: Bellone 100% Alcohol: 13,5%

• VINEYARD

The vines are over 30 years of age and are found at 200–300m asl, on volcanic soil with a high concentration of ash that makes it particularly sandy, permeable to water and rich in minerals like potassium. Soil composition combined with a Mediterranean climate of rainy winters and dry summers bring excellent harvests at the end of September with careful selection of berries.

• VINIFICATION

Destemming-soft crushing; cold fermentation at a temperature of 15 °C for 12 days; fine lees for three months; malolactic fermentation; maturation in steel for one year.

• ORGANOLEPTIC SHEET

Enyo glints with golden yellow reflections and evokes typical varietal hints on the nose. A bouquet of wild flowers with plenty of exotic fruit. On the palate the fruity aromas follow through into a burst of breath-taking freshness.

Soft and pleasantly enveloping, the wine closes with a mighty mineral trail, the inimitable legacy of Cori soil, rich in potassium and phosphorus. Perfect to serve with Roman pasta and rice dishes, but also splendid with fish and white meats.