

# KORÌ

BRUT DI BELLONE  
CLASSIC METHOD



*Classic method – made only with Bellone grapes from an ancient native variety cultivated since ancient times on the lava hillsides of the Cori district. Produced under the traditional classic method which uses second fermentation in the bottle, matured on the lees for about 18 months.*

- **GENERAL FACTS**

Grapes: Bellone 100% ABV: 12.5%

- **VINEYARDS**

Selection of the grapes grown the lava hills of the Cori district at an altitude of about 200–250 metres above sea level; volcanic-clayey soil; trained in rows with about 3,000– 4,000 vines per hectare; yield per hectare 80–100 quintals; harvest the last week of August.

- **VINIFICATION**

Grapes are selected and harvested by hand in 20kg crates, and bunches are pressed whole. There follows a cycle of “cremant” pressing which extracts only free-run juices, yielding about 50%. Fermentation is in stainless steel tanks at a controlled temperature of 15 °C. Refermentation is in spring, followed by bottle fermentation using the classic method.

- **SENSORY PROFILE**

Intense straw yellow hues usher in a fine, persistent perlage; the nose is intense and fragrant, with delicate fruity sensations laced with yeasty notes conjuring up bread crust and biscuits. The zesty palate is fresh and elegant, with well-balanced sweetness. Serving temperature 7 °C.



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