

# ERCOLE

NERO BUONO  
LAZIO - INDICAZIONE GEOGRAFICA TIPICA



*Ercole is named after the Temple of Hercules (1 sec. a.C.) the archeology remains of which enrich Cori's heritage. Obtained with Nero Buono, an ancient indigenous variety with a millennial tradition recuperated and relaunched by Cincinnato thanks to research and testing which have documented its particular qualitative characteristics. Low yields per hectare, selection of the grapes and a long refining in oak barrels make this wine original and exclusive.*

#### •PRODUCT SHEET

Grapes: Nero Buono 100% - Alcohol: 13,5%

#### •VINEYARD

Located on the lavic hills of the Cori territory at an altitude of circa 250 metres above sea level; volcanic-clayey soil; row training system with circa 4.000 plants per hectare; guyot pruning; yield per hectare is 6-8 tons; harvesting period 25th September – 10th October.

#### • VINIFICATION

Perfectly ripe grapes with 22% circa of sugar; soft pressing and destemming; fermentation with the skins for circa 12 days at 23°C; malolactic fermentation; ageing in french barriques for 12 months; refining in bottle for 8 months.

#### • ORGANOLEPTIC SHEET

Intense ruby red colour; harmonic and persistent nose; dry, full bodied palate with scents of fruits of the forest, cocoa note at the end; food pairing with rich and tasty dishes, meat and mature cheese; serving temperature 18 °C; to be tasted after at least two years of ageing.

  
**CINCINNATO**  
MCMXLVII

**COOPERATIVA AGRICOLA CINCINNATO A R.L.**

Via Cori - Cisterna km. 2 - 04010 Cori (LT)

Tel. +39.06.9679380 - Fax +39.06.9677473

P.I. 00112740592

E-mail [info@cincinnato.it](mailto:info@cincinnato.it)

[www.cincinnato.it](http://www.cincinnato.it)