

PANTALEO

GRECO
LAZIO - INDICAZIONE GEOGRAFICA TIPICA



Pantaleo - obtained from Greco an indigenous grape variety of ancient origins cultivated on the lavic grounds on the hills of Cori. Wine with strong personality.

•PRODUCT SHEET

Grapes: Greco 100% - Alcohol: 13%

•VINEYARD

Located on the 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; yield per hectare is 8 tons; harvest period 15th of September.

• VINIFICATION

Soft pressing and destemming; static decantation for 24 hours and subsequent fermentation at cold temperature – 15 °C – for 12 days; contact with the noble lees for 2 months; no malolactic fermentation; ageing in stainless steel tanks for 6 months; refining in bottle for 6 month.

• ORGANOLEPTIC SHEET

Intense yellow colour with golden highlights; delicately fruity nose; fresh palate with mineral notes; food pairing with starters, pasta and fish dishes; serving temperature 12 °C; to be drunk young in order to taste its characteristics at their best.


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

www.cincinnato.it