
CINCINNATO BELLONE ‘CASTORE’



Region: Lazio, Italy

Appellation: Bellone IGT Lazio

Grapes: 100% Bellone

Farming: Certified organic

Altitude & Soil Type: 225 M, Volcanic Clay

Typical Harvest Time: September 10 - 15

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 8 months in stainless steel, 2 months on the lees, 6 months of refining in bottle

Finishing: Fined with Bentonite clay

Production: 400,000 bottles annually

Notes from Oliver:

The Cincinnato winery, founded in 1947 and named after the ancient Roman senator and farmer Cincinnatus, is a small co-operative (126 growers, with a total of 250 hectares of vines), located an hour south-east of Rome near the town of Cori, uses native grape varieties to produce flavorful, distinctive, well-made wines at very tempting prices. Finding great wines at higher prices is easy, but finding wines this good at these prices is difficult and very satisfying.

Named ‘Castore’ after the mythical twins Castor and Pollux, the archeological remains of their temple enrich Cori’s heritage. Made entirely from Bellone, “is an outstanding grape variety, one of the best in Italy today...The wine has a telltale luscious texture and juicy acidity...and delightful honeyed, citrus, and tropical fruit aromas and flavors.” (Ian d’Agata, Native Wine Grapes of Italy)