
CINCINNATO BRUT SPUMANTE



Region: Lazio, Italy

Grapes: 100% Bellone

Farming: Certified organic

Altitude & Soil Type: 225 M, Volcanic Clay

Typical Harvest Time: September 1 - 10

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

Aging: 3 months on the lees in stainless steel, 2 months of Charmat, 4 months of refining in bottle

Finishing: Fined with Bentonite clay

Production: 40,000 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.

The Brut Spumante is made entirely of Bellone, harvested on the early side to retain acidity. Normal primary fermentation with no malolactic, then a Charmat process second (sparkling wine) fermentation. Fairly dry, with a clean, bright aroma and palate impression, and clear citrus notes.