
CINCINNATO NERO BUONO 'POLLÙCE'



Region: Lazio, Italy

Appellation: Nero Buono IGT Lazio

Grapes: 100% Nero Buono

Farming: Certified organic

Altitude & Soil Type: 250 M, Volcanic Clay

Typical Harvest Time: September 25 - October 5

Maceration & Fermentation: 10 day maceration, Controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 12 months in stainless steel, 6 months of refining in bottle

Finishing: Fined with Bentonite clay

Production: 350,000 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.

Name 'Pollùce' after the mythical twins Castor and Pollux, the archeological remains of their temple enrich Cori's heritage. Made entirely of Nero Buono, this kind of savory, mid-weight red is a very versatile table wine; the aromas and flavors here are distinctive, slightly herbal in a Cabernet Franc kind of way, and very drinkable.