

"ILLIRIO," BIANCO, CORI, DOC, 2006

Cincinnato



The name, "Illirio," comes from the volcanic hills of Cori south of Rome.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting notes: This offers a tantalizing suggestion of lemons, limes and pineapples laced with brown sugar cooked in butter. Full-bodied, rich, and fruity (but bone dry).

🍷 One bicchiere - "As ever, the '06 Cori Illirio is pleasant on the palate, where the malvasia's aromas are clearly in evidence." Gambero Rosso, Italian Wines 2008

Review:

"The relatively little-known Cori wine region covers volcanic hill country in Lazio, south of Rome. This rich, full white wine, a blend of 40% Malvasia, 30% Trebbiano and 30% Bellone is pale-gold in color. It shows a distinctly "buttery" character, but it's a natural element of the wine, which is vinified in stainless steel and sees no oak. Full and round in flavor, white fruit is shaped by good acidity that cloaks slight residual sweetness." [Robin Garr's 30](#)

Region: Latium (Lazio)

Classification: Cori DOC

Area of Production: Collie Illirio

Grape Variety: 30% Bellone, 40% Malvasia, 30% Trebbiano

Soil: Volcanic - Limestone

Average Age of Vines: 15-20 years

Trellising System: Low row

Density of Plants: 2000 - 4000

Production per Acre: 3.57 - 4.46 tons

Vinification Technique: After soft pressing, the must obtained is cooled down to 8° C in stainless steel. Yeast is added, then for 8 days the must ferments at 18° C.

Maturation: 3 months in stainless steel.

Total Acidity: 5.4 g/l

Residual Sugar: 1.5 g/l

PH: 3.36

Alcohol: 13%

Total Cases Produced: 3,330

