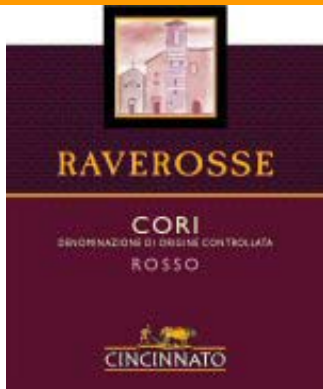


“RAVEROSSE,” ROSSO, CORI, DOC, 2004

Cincinnato



Cincinnato



“Raverosse” gets its name from the red limestone that is found in the soil where these vines grow in 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 wine offers deep, rich aromas and flavors suggesting dark red berry fruit laced with hints of fresh-baked bread and roasted meat.

🍷🍷 *Two bicchieri* - Gambero Rosso, Italian Wines 2008

Review:

“Butter and red-berry fruit in a luscious, smooth and balanced red that's easy to enjoy. [Robin Garr's 30 Second Wine Advisor - 9/14/07](#)”

Region: Latium (Lazio)

Classification: Cori DOC

Area of Production: Raverosse

Grape Variety: 40% Nero Buono di Cori, 40% Montepulciano, 20% Cesanese

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, fermentation on the skins at 25° -26° C for 8 - 10 days.

Maturation: Refined in barriques for 4 months, then bottles for 6 months.

Total Acidity: 5.2 g/l

Residual Sugar: 1.5 g/l

PH: 3.40

Alcohol: 13%

Total Cases Produced: 3,330