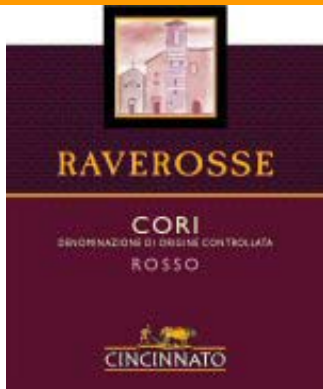


# “RAVEROSSE,” ROSSO, CORI, DOC, 2005

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.

🍷 *One bicchiere* - Gambero Rosso, [Italian Wines 2009](#)

## RECENT VINTAGE - 2004

🍷🍷 *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