

Cantina Cincinnato Castore Bellone IGT Lazio, Italy

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Varietal	Bellone
Vintage	2015
Soil	Volcanic and clay
Trellising	Row
Altitude	100 to 250 meters
Direction	Southern Exposure
Yield /hectare.	100 quintals per hectare
Viticulture	
Fermentation	Soft pressing and subsequent fermentation at 16°C - for 10 days; contact with the noble lees for 2 months; no malolactic fermentation;
Ageing	Aged in stainless steel tanks: 3 months Refined in bottle: 1 month. Do not age.
Residual Sugar	2.5 G/l
Acidity	5.6 G/l
Sulfites	