

Cantina Cincinnato Ercole Nero Buono IGT Lazio, Italy

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Varietal	Nero Buono
Vintage	2013
Soil	Clayey volcanic soil gives the uniquely elegant, mineral characteristics.
Trellising	Row training system
Altitude	150 meters
Direction	Southern Exposure
Yield /hectare.	4000 plants / 6-8 tons per hectare
Viticulture	Guyot pruning,
Fermentation	Soft pressing and de-stemming, fermentation with the skins at 24 °C for 12 days. Malolactic fermentation
Ageing	Ageing in French barriques for 12 -18 months; refining in bottle for 8 months. Will age for 10 years.
Residual Sugar	2 G/l
Acidity	5.1 G/l
Sulfites	