

# ARGEО

CESANESE  
ORGANIC WINE  
LAZIO - INDICAZIONE GEOGRAFICA TIPICA



*Argeo – obtained from 100% Cesanese, an ancient grape variety from Latium, cultivated on the volcanic grounds on the hills of Cori. Low yields per hectare, selection of the grapes and an accurate vinification with a light refining in wood barrels make this an exclusive and unique wine. It has a strong personality with an intense ruby red colour and balsamic scents.*

• **PRODUCT SHEET**

Grapes: Cesanese 100% - Alcohol: 13,5%

• **VINEYARD**

Located on the volcanic hills in Cori municipality at an altitude of circa 200-250 metres above sea level; volcanic-clayey soil; row training system with circa 4.000 plants per hectare, spurred cordon pruning; yield per hectare is 7-8 tons; harvest period 1-10th October.

• **VINIFICATION**

Perfectly ripe grapes; soft pressing and destemming; fermentation with the skins for circa 8 days at 24°C; malolactic fermentation; ageing half in barriques for 8 months and half in stainless steel tanks for a year; refining in bottle for 6 months

• **ORGANOLEPTIC SHEET**

Ruby red colour; intense nose with balsamic scents; delicate palate, harmonic, with great complexity; suitable to be paired throughout the meal, excellent with rich and tasty dishes; serving temperature 16-18 °C; To be tasted after 2-3 years from its vintage.

  
**CINCINNATO**  
BIOLOGICO

**COOPERATIVA AGRICOLA CINCINNATO A R.L**

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