







Classic method – made only with Bellone grapes an ancient native variety cultivated on the lava hillsides of the Cori district. Produced under the traditional classic method which uses second fermentation in bottle, matured on the lees for minimum 24 months. Intense straw yellow hues usher in a fine; persistent perlage, the nose is intense and fragrant, with delicate fruity sensations of apple and citrus laced with yeasty notes conjuring up bread crust. The zesty palate is fresh and elegant, with well-balanced sweetness.



In late August, meticulously selected Bellone grapes are picked carefully by hand and stored in small crates, then pressed whole with a maximum yield of 50%. Fermentation is the traditional bottle method for sparkling wines, and it is then left on the lees for minimum 24 months. Vibrant straw yellow, a fine, lingering perlage, and an intense, fragrant nose, with delicate hints of apple, log apple and candied citrus fruits. Yeasty notes reminiscent of bread crust and biscuit. Fresh and elegant.

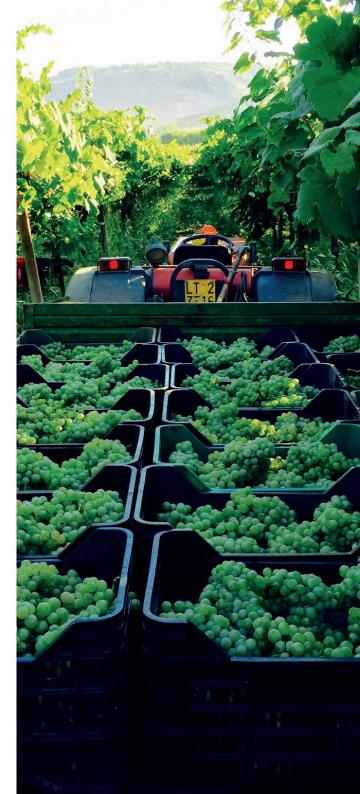
KORÌ







One of our most successful wine. A pure Bellone from an heirloom variety. Made with Charmat method. Brilliant straw yellow, with a delicate nose, fragrant with acacia and white-fleshed peach. The mouth is intense, soft and gently aromatic.







Argeo – obtained from 100% Cesanese, an ancient grape va-riety from Latium, cultivated on the volcanic grounds on the hills of Cori. Low yields per hectare, selection of the grapes and an accurate vinification. It has a strong personality with an intense ruby red colour and balsamic scents.

	1G T		
	- LAZIO		
01.	30 BUONO	/ 13%	
LELIO	NERO	ABV	



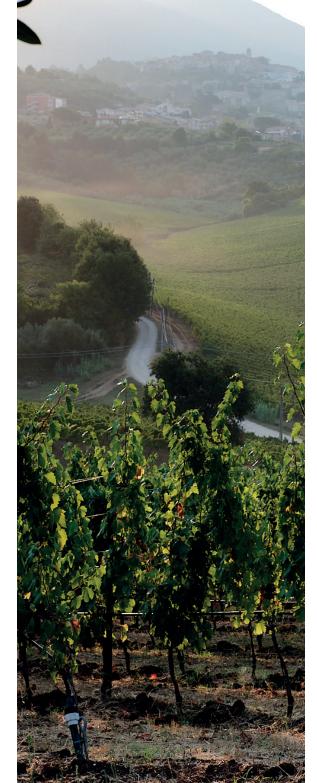
Wine of refined elegance obtained entirely from the vinification of Nero Buono, an ancient grape variety of millennial tradition, recuperated and relaunched by Cincinnato thanks to research and testing which have documented its particular qualitative characteristics.



Wine of refined elegance, obtained entirely from the Bellone grapes, an ancient grape variety also known as "bread grape" soft and delicate skin. Low yields per hectare and an accurate vinification make this a fragrant and delicately fruity wine.







1G T GRECO - LAZIO PANTALED ABV 13%

A wine with great personality from 100% greco, an ancient grape variety grown in the eponymous area of the district of Cori. Fermented in steel. Intense yellow with golden reflections, a delicate floral nose; tangy mouth, fresh with unmistakable mineral notes.



	16T	
	- LAZIO	
ASTORE	BLLONE	AV 13%



A wine of refined elegance embodying all the traits of its terroir, named after the mythical Dioscuri, a homage to the ancient temple of Castor and Pollux, whose mighty ruins are a stunning element in Cori's archaeological heritage. This pure Bellone is brilliant straw yellow with a delicately fruity nose, and notes of white-fleshed peaches and hawthorn. Fermented in steel.



A pure Malvasia Puntinata, the distinctive grape with its black dots that make it so unique when ripening. Straw yellow hues, a fruity nose and fresh, tangy mouth.



Blended from three of the district's most typical grape varieties: Bellone, Malvasia Puntinata, and Greco. A stylish, minerally mouth with a fruit-laden, fragrant nose. Fermented in steel.





1G T NERO BUONO - LAZIO ABV 13,5% ERCOLE -

A pure Nero Buono, from the local heirloom variety cultivated on the lava soils of the Cori hills. Low yields per hectare, selected grapes aged one year in oak barrels make this an original, exclusive wine. Intense ruby red in colour, the soft, dry, full-bodied mouth hints at undergrowth, black berry fruits, with notes of sweet cocoa in the finish. Lingering harmonious fragrance.

CINCINNATO ERCOLE



Named after the mythical Dioscuri, a homage to the ancient temple of Castor and Pollux, whose mighty ruins are a stunning element in Cori's archaeological heritage. This pure Nero Buono is a wine of refined elegance from an heirloom variety whose origins are lost in the mists of time, revived and relaunched thanks to research and experimentation that revealed its unique qualitative traits. It's refine one year in stain steel vat. Intense in colour this delicate wine is harmonious, with stylish complexity.



A pure Cesanese from the local heirloom Lazio variety cultivated on the Cori hills. Low yields per hectare. Short aging in oak. A brilliant ruby red, with an intense nose played out on notes of bottled cherries and balsamic hints for stylish layering.



A blend of Nero Buono, Montepulciano and Cesanese. From vineyards cultivated on red limestone spurs connecting the heights of the Lepini Mountains to the volcanic hills of the Cori countryside. The heat that permeates this rock during the day, slowly oozes into the vineyards at night, guaranteeing grapes of the finest quality. The wine is ruby red in colour, harmonious with hints of ripe red berries.

CINCINNATO

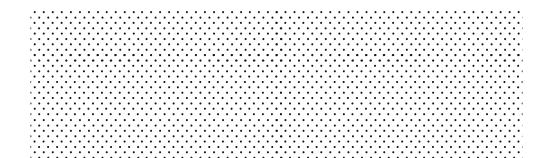
The Cincinnato legacy: more than 70 years of history, 550 hectares of land, 130 grower families, and the entire rural community of Cori.

Cincinnato is deeply conscious of the importance of typicity and biodiversity, and for this reason has always been committed to regenerating and showcasing native grape varieties such as Nero Buono and Bellone.

For over 20 years it has invested substantial human and economic resources in a challenging quality project, aiming to improve the product and advance the winery.

The production protocol adopted involves meticulously defined vineyard procedures, a harvesting calendar, and scrupulous vinification processes.

The winery is renowned for its environmental efforts including organic methods in the rows, a photovoltaic system ensuring independent power generation, and local distribution using natural gas-fuelled vehicles. Last but not least, the 19th-century farmhouse among the vines, with views over the Circeo promontory, is now a holiday facility offering rural accommodation and top-quality dining. Its scenic country setting and elegant style make it perfect for ceremonies, conferences, and corporate meetings.





Enyo is our tribute to the Roman goddess Bellona. We use only the best grapes from our top Bellone vines. Short maceration on the skins, lees contact, malolactic fermentation and a year of aging in stain steel tank vat. Enyo glimmers with golden yellow reflections, fragrant with exotic fruit and citrus notes. The palate shows fruity with a burst of freshness. Velvety and mouthfilling, with an intense and lingering mineral finale.



This monovarietal Nero Buono pays homage to our town. The grapes, from our own vineyards, have excelled over time for sheer quality. The wine is cask-aged for two years to an intense ruby red colour, with a lean palate, well-structured, with hints of leather and forest floor, balsamic notes, and a harmonious, persistent fragrance.



CINCINNATO

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