



Castore is named after the mythical Dioscuri to whom the temple of Castor and Pollux is dedicated, of which the archeological remains enrich Cori's heritage.

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

Bellone IGT Lazio "Castore"

GRAPE VARIETIES

Bellone

WINEMAKING

Soft pressing and destemming; static decantation for 24 hours and subsequent fermentation at cold temperature – 15 °C – for 10 days; contact with the noble lees for 2 months; no malolactic fermentation.

AGEING

In stainless steel tanks for 6 months; refining in bottle for 6 months; to be drunk young in order to taste its characteristics at their best.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Brilliant straw yellow color; delicate fruity nose, yellow peach, hawthorn; fragrant, fresh palate with mineral notes.

GASTRONOMY

Perfect with pasta and fish.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl



AWARDS

- 2015 5 star wine Vinaly 2016*
- 2014 2 stelle Vinibuoni d'Italia Touring Club Italia 2016*
- 2014 85 Parker*
- 2014 2 bicchieri/nomination 3 bicchieri Vini d'italia Gambero Rosso 2016*
- 2014 Oscar Berebene Gambero Rosso 2016*
- 2014 4 grappoli Bibenda 2016*
- 2014 15,5 I Vini d'Italia 2016 L'Espresso*
- 2014 nomination 3 bicchieri Vini d'italia Gambero Rosso*
- 2013 16 I Vini d'Italia 2015 L'Espresso*
- 2013 3 grappoli Bibenda 2015*
- 2013 84 punti Guida Essenziale ai Vini d'Italia Cernilli*
- 2012 86 Parker*
- 2012 2 grappoli Bibenda 2014*
- 2012 nomination 3 bicchieri Vini d'italia Gambero Rosso*
- 2011 vini qualità prezzo Almanacco del berebene*
- 2011 2 bicchieri Vini d'italia Gambero Rosso*
- 2010 87 point Wine Enthusiast - Magazine*
- 2010 3 grappoli Duemilavini - AIS*
- 2010 87 punti Annuario dei Migliori Vini Italiani di Luca Maroni*

2010 2 bicchieri Vini d'Italia Gambero Rosso
 2010 vini qualità prezzo Almanacco del berebene
 2010 gran menzione Vinitaly
 2010 gold medal Selezioni del Sindaco
 2013 nomination 3 bicchieri Vini d'Italia Gambero Rosso

vinous



ERCOLE
Nero Buono Igt Lazio

Inky-purple. Very ripe aromas of blackberry nectar, stewed plums, dried herbs and cocoa. On the complex, deep nose. Rich but suave, with lively acidity adding a peppery bite and noteworthy lift to the ultra-ripe blue and black fruit flavours. Finishes long with hints of balsamic oils and of an herbal edge. A very ripe wine but one that manages the neat trick of staying light on its feet.

91/100

RAVEROSSE
Cori Doc Rosso

Very dark, almost opaque ruby. Intense green bell pepper notes on the nose speak of methoxypyrazines and camouflage subdued blue and red fruit aromas. Then smooth, juicy and bright, without any of the unripe red and blue fruit quality than I found on the nose, with youthful chewy tannins and good inner-mouth perfume but the green streak lingers on. Finishes medium-long, a tad hot and with the underlying green element that just cannot be shaken off. I could be wrong, but I doubt these grapes reached full physiologic maturity prior to being picked.

87/100

POLLUCE
Nero Buono Igt Lazio

Dark purple. Woodsy underbrush-dominated aromas of blackberry and soy sauce, with a bright violet topnote adding complexity. Then lively, crisp and juicy, with a strong mineral underpinning to the floreal dark berry and Oriental spice flavours. Long suave and clean, this is an outstanding example of a Nero Buono wine. It is also one of the best young reds I have ever tried from Cincinnato.

91/100

CASTORE
Bellone Igt Lazio

Bright straw. Vivid aromas of apple, pear and nectarine complicated by botanical herbs. Then more fruit cocktail-like flavours in the mouth lifted by bright harmonious acidity. Finishes very long and fresh: this juicy, lively, fruity white is just about perfect as a picnic or Sunday brunch wine, but boasts sneaky complexity and concentration.

91/100