



Ercole is named after the Temple of Hercules (I sec. a.C.), which archeological remains enrich Cori's heritage. Obtained with Nero Buono, an ancient indigenous variety with a millennial tradition recovered and relaunched by Cincinnato thanks to research and testing which have documented its particular qualitative characteristics.

Low yields per hectare, selection of the grapes and a long refining in oak barrels make this wine original and exclusive.

Nero Buono IGT *Lazio "Ercole"*

GRAPE VARIETIES

Nero Buono

WINEMAKING

Perfectly ripe grapes with approx. 22% of sugar; soft pressing and destemming; fermentation with the skins for about 12 days at 23°C; malolactic fermentation.

AGEING

In french barriques for 12 months; refining in bottle for 8 months; to be tasted after at least two years of ageing.

ANALYTIC DATA

Alcohol content: 13,5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color; harmonic and persistent nose; dry, full bodied palate with scents of wild berries, and a cocoa note at the end.

GASTRONOMY

Perfect with rich and tasty dishes, meat, and mature cheese.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl



AWARDS

- 2013 *vino d'eccellenza merano Wine Festival*
- 2012 *87 punti Guida essenziale ai Vini d'Italia Cernilli 2016*
- 2012 *15,5 I Vini d'Italia 2016 L'Espresso*
- 2012 *4 stelle Vinibuoni d'Italia Touring Club Italia 2016*
- 2012 *2 bicchieri Vini d'Italia Gambero Rosso 2016*
- 2012 *4 grappoli Bibenda 2016*
- 2011 *88 Parker*
- 2011 *4 grappoli Bibenda 2015*
- 2012 *Medaglia d'oro Vinitaly 2015*
- 2011 *85 punti Guida Essenziale ai Vini d'Italia Cernilli*
- 2012 *4,5 stelle Guida Repubblica*
- 2010 *87 Parker*
- 2010 *2 bicchieri Vini d'Italia Gambero Rosso*
- 2010 *4 grappoli Bibenda 2014*
- 2009 *gold medal Concours Mondiale de Bruxelles*
- 2009 *nomination 3 bicchieri Vini d'Italia Gambero Rosso*
- 2008 *4 grappoli Duemilavini - AIS*
- 2008 *1 bicchiere Vini d'Italia Gambero Rosso*
- 2008 *silver medal International Wine and Spirit competition (IWSC) London*
- 2008 *commended wine International wine challenge (IWC) London*
- 2008 *gold medal Selezioni del Sindaco*
- 2008 *88 punti Annuario dei Migliori Vini Italiani di Luca Maroni*

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