



Illirio is named after a characteristic hill of the Cori area: clayey grounds, finely structured; excellent sun exposure positively combined with a good temperature range given by the fresh winds descending from the Lepini mountains.

The grounds, the climate and a careful vinification yield a harmonic and lightly fruity wine.

Cori Bianco DOC "Illirio"

GRAPE VARIETIES

Bellone 50%, Malvasia del Lazio 30%, Greco 20%

WINEMAKING

Soft pressing and destemming; cold maceration with the skins for 24 hours; white fermentation at controlled temperature (15°C) for 10 days; no malolactic fermentation.

AGEING

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

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Brilliant straw yellow; fruity and fragrant nose; intense and mineral palate, harmonic and persistent.

GASTRONOMY

Perfect with delicate pasta dishes, vegetables, and fish.

Serving temperature 10 °C

AVAILABLE FORMATS

75 cl



AWARDS

2014 1 bicchiere Vini d'italia Gambero Rosso 2016
2014 4 grappoli Bibenda 2016
2013 nomination 3 bicchieri Vini d'italia Gambero Rosso
2012 2 bicchieri Vini d'italia Gambero Rosso
2012 3 grappoli Bibenda 2014
2011 1 bicchiere Vini d'italia Gambero Rosso