

Our Wines

About Us





Raverosse is named after the territory where it is produced: red spurs of calcareous rocks connect the Lepini mountains to the volcanic hills of the Cori countryside.

Grapes are of the highest quality thanks to the heat collected by these rocks during the day and then slowly conveyed to the vines during the night. The wine is ruby red in color, harmonic, with scents of ripe red fruits.

Cori Rosso DOC "Raverosse"

GRAPE VARIETIES

Nero Buono 50%, Montepulciano 30%, Cesanese 20%

WINEMAKING

Healthy and perfectly ripe grapes; soft pressing and destemming; fermentation with skins contact for approx. 10 days at 24°C; malolactic fermentation.

AGEING

In new barriques for 8 months; refining in bottle for 12 months; to be tasted 2-4 years after its vintage.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red color with purple highlights; intense nose; dry, harmonic palate with elegant finish.

GASTRONOMY

Perfect with soups, meat and dishes with a strong taste.

Serving temperature 16-18°C

AVAILABLE FORMATS





AWARDS

- 2012 1 bicchiere Vini d'italia Gambero Rosso 2016
- 2012 3 stelle Vinibuoni d'Italia Touring Club Italia 2016
- 2012 3 grappoli Bibenda 2016
- 2011 3 grappoli Bibenda 2015
- 2011 nomination 3 bicchieri Vini d'italia Gambero Rosso
- 2011 3 grappoli Bibenda 2014
- 2010 87+ Parker
- 2010 2 bicchieri Vini d'italia Gambero Rosso

vinous

ERCOLE Nero Buono Igt Lazio

RAVEROSSE

Cori Doc Rosso

Inky-puple. 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.

Very dark, almost opaque ruby. Intense green bell pepper notes on the nose speak of methoxpyrazines and camouflage subdued blue and red fruit aromas. Then smooth, juicy and bright, without any of the unipe 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.

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.

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

87/100

91/100

91/100