



# CONSOLI®

VINI DAL 1920

Chardonnay is one of the most widely cultivated wine grape varieties in the world; it was first planted by the Cistercians monks in Pontigny Abbey in Burgundy, a French region particularly renowned among food and wine lovers.

## **LE BORGATE CHARDONNAY DEL LAZIO**

Protected Geographical Indication.

This Chardonnay is planted halfway up a hill in limestone-rich clay soil; these features make the grapes mineral and delicately savoury. After harvest and fermentation in the cellar, the resulting must is left to age in stainless steel tanks. It is then bottled and put on the market.

It is made exclusively from Chardonnay grapes

## **ALCOHOL CONTENT**

13% vol.



## **SERVICE TEMPERATURE**

10° - 12°C.

## **ORGANOLEPTIC ANALYSIS**

Its colour is straw blonde with a green hue; its scent is intense and lingering, with ripe apple, melon and banana aromas; it has a fresh and well-balanced taste. The right level of acidity makes this wine very pleasing to the palate.

## **FOOD PAIRING**

An excellent pre-dinner drink that pairs with everything.