



# CONSOLI®

VINI DAL 1920

Castelli Romani is definitely Lazio's most important viticulture area. Many towns around here have a century-old wine-making tradition that has also been fostered by the volcanic origin of the soils, rich in potassium-based salts and phosphorus, and by the perfect climate, heavily affected by the many lakes.

## **NOBILTERRA CASTELLI ROMANI BIANCO**

Protected Designation of Origin

These vines are planted in the hills South of Rome in volcanic soil, where they are mostly spur-trained, exposed to the South and positively affected by the proximity to the sea. The grapes are hand-picked at the end of September; a classic fermentation process in steel tanks gives this wine its smooth and palate-pleasing characteristics.

It is made from a blend of white Malvasia di Candia and green and yellow “Tuscan-Romagnol” Trebbiano di Soave grapes.



## **ALCOHOL CONTENT**

13% vol.

## **SERVICE TEMPERATURE**

10°-12°C.

## **ORGANOLEPTIC ANALYSIS**

This wine is straw-gold and has a bouquet of yellow fruit and white flowers; it feels smooth, harmonious, round and fragrant to the palate. It has good minerality and a lingering aftertaste.

## **FOOD PAIRING**

This wine pairs with every course, especially with traditional Roman dishes, pasta, fish-based recipes and vegetable risottos.