



# 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 ROSSO**

Protected Designation of Origin

These vines are planted in the hills South of Rome in volcanic soil, where they are mainly spur-trained, exposed to the South and positively affected by the proximity to the sea. The grapes are hand-picked in the second decade of September. Fermentation happens in stainless steel tanks. The resulting wine is particularly smooth and palate-pleasing.

It is made from a blend of Cesanese, Merlot, Montepulciano, Nero Buono and Sangiovese grapes



## **ALCOHOL CONTENT**

13% vol.

## **SERVICE TEMPERATURE**

16°-18°C.

## **ORGANOLEPTIC ANALYSIS**

It is ruby red with a winey, lingering and rather fruity scent. It feels smooth, harmonious, round and fragrant to the palate. It has good minerality. Mouth-pleasing.

## **FOOD PAIRING**

It pairs with every course, especially with traditional Roman recipes and cured meat.