



CONSOLI®

VINI DAL 1920

The name Grechetto sounds like an unmistakable proof of the Greek origin of this grape variety, which should therefore be counted as one of the many grape varieties introduced by the Greeks in the olden days. Yet this name might actually date back to the Middle Ages, when Grechetto-based wines had aromas and flavours similar to those coming from Eastern Mediterranean countries. Apparently, some recent genetic tests have proven the “Greek origin” theory wrong. The growing interest around this wine has led to an improvement and an increase in the production of Grechetto, which has reached incredibly high standards and an unprecedented world-wide fame.

NOBILTERRA GRECHETTO DEL LAZIO

Protected Geographical Indication

Cultivating grapes requires great attention to training systems: the right planting density, a controlled productivity and harvesting by hand. These vineyards are situated halfway up a hill and produce grapes that ripen very early, so harvest takes place very early too (first decade of September). The grapes are pressed gently and put to ferment in stainless steel tanks.

It is made exclusively from Grechetto grapes.

ALCOHOL CONTENT

12,5% vol.

SERVICE TEMPERATURE

10° - 12°C.



ORGANOLEPTIC ANALYSIS

It is straw-coloured with a green hue. Its bouquet shows notes of bitter almond and hazelnut, it has evident minerality, and aromas of pear, peach and exotic fruit, plus a final floral touch (acacia and hawthorn). It feels fleshy and pleasing to the palate, characterized by sapidity and high acidity with a long and lingering finish.

FOOD PAIRING

This wine is incredibly versatile when it comes to food pairing. It goes well with seafood and fish soup, seafood risotto but also “pasta alla Norcina”, salted cod fillet, boiled mullet, vegetable omelette and soft cheese.