



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 LAZIO BIANCO

Protected Geographical Indication

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 of the sea and by a fresh and rather damp climate. The grapes are hand-picked in the first decade of October; a classic fermentation process in steel tanks gives this wine its smooth and palate-pleasing characteristics.

It is made from a blend of Trebbiano and Malvasia grapes.

ALCOHOL CONTENT

12,5% vol.

SERVICE TEMPERATURE

10°C.

ORGANOLEPTIC ANALYSIS

It is straw-blond with a winy, lingering and rather fruit-forward bouquet. It feels delicate, harmonious to the palate with a lingering aromatic aftertaste. It has excellent minerality. It is mouth-pleasing.

FOOD PAIRING

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

