



# 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 ROSSO**

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 to the sea. 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 Montepulciano and Sangiovese grapes.

## **ALCOHOL CONTENT**

13% vol.

## **SERVICE TEMPERATURE**

16°C.

## **ORGANOLEPTIC ANALYSIS**

Intense ruby red with a purple hue; a winey, lingering and rather fruit-forward bouquet. A soft, harmonious and lingering taste. Excellent minerality. Palate-pleasing.

## **FOOD PAIRING**

It pairs well with every course, especially with traditional Roman recipes like “amatriciana”, roast meat, and wild game and cured meat.

