



CONSOLI®

VINI DAL 1920

Petit Verdot is a black grape variety typical of the Mèdoc area, in France, where it is often used in the production of Bordeaux wines. However, as far as ripening is concerned it is a very demanding vineyard that often performs at its best away from its birthplace. Harvest happens between the end of September and mid-October because Petit Verdot is famous for ripening very late; it also needs warm, windy and very sunny weather with very little rain, like in Lazio.

POGGIO DEI CONSOLI PETIT VERDOT

Protected Geographical Indication.

These Petit Verdot vineyards are planted in low hilly areas in volcanic soil and grow in a mild climate affected by the proximity to the sea. The grapes are hand-picked and fermented in steel tanks: techniques that give this wine its organoleptic characteristics, making it a product with an unmistakable elegance. Then the wine is left to stabilize for a few weeks before being bottled. The bottled wine is left to age for at least 5 months before being put on the market.

It is made exclusively from Petit Verdot grapes.

ALCOHOL CONTENT

13,5% vol.



SERVICE TEMPERATURE

16° - 18°C.

ORGANOLEPTIC ANALYSIS

This Petit Verdot wine presents a deep ruby red colour, a fruit-forward and floral scent with a characteristic spicy note, high but soft tannin, a lingering flavour and a prickly finish.

FOOD PAIRING

This Petit Verdot pairs well with red meat, beef carpaccio, stew, wild game, cheese and artichokes.