



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.

ROMA DOC BIANCO

Controlled Designation of Origin

These vines are planted in volcanic and permeable soil in the hills South of Rome where they're positively affected by the proximity to the sea; they're mainly espalier-trained, while some are Guyot- or cordon-trained. The grapes are hand-picked in mid-October. After fermentation in steel tanks the resulting must is put to age for a few months at a controlled temperature together with the yeasts, so the must develops new scents and flavours: it all provides for a fresh and pleasant wine that simply needs bottling before being put on the market.

It is made from a blend of Lazio Malvasia and white Bombino grapes.

ALCOHOL CONTENT

13% vol.

SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

This white wine is straw-gold with a green hue; its bouquet presents a note of white flowers, it feels fresh, soft and harmonious to the palate, with a nice and delicate aroma. Good minerality. A pleasing finish.

FOOD PAIRING

This wine pairs with every course; it makes a perfect match for traditional Roman recipes, fettuccine al ragout, vegetable risotto, fish, “bruschette” and Pecorino cheese.

