



# 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

### ROSSO

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, sometimes 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 Montepulciano and Sangiovese grapes

## ALCOHOL CONTENT

13% vol.



## SERVICE TEMPERATURE

10° - 12°C.

## ORGANOLEPTIC ANALYSIS

This wine is dark ruby red with a purple hue; it has a strong scent of ripe red fruit, especially cherries, blackberries and plums. There are also some spicy and balsamic notes. It has a full body, robust and well-structured yet elegant and mellow. It has an interesting and lingering aftertaste. Pleasing to the palate.

## FOOD PAIRING

This wine pairs with every course; it is a perfect match for traditional Roman dishes, grilled meat, tripe, Roman-style oxtail stew. Cheese and cured meat.