



CONSOLI®

VINI DAL 1920

RUBELLIO RED WINE

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 Montepulciano and Sangiovese grapes

ALCOHOL CONTENT

13% vol.



SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

It is ruby red with a purple hue; its bouquet strongly smells of ripe red fruit, especially cherry, blackberry and plum with a spicy and balsamic note. It has a full and elegant body. Interesting lingering aftertaste. Straight-forward.

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.